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A WORD FOR HOME-MAKERS.

The woman who makes a home like the gate of Heaven does a matchless work. If a beatitude of man's device could claim cousinship with those of the Bible, it might well be "Blessed are the home-makers." Every woman at her marriage, it has been said, puts forth her hand to build either a temple or a prison. As the world grows in goodness and intelligence the temple-builders increase in numbers. But 'O, the round of little things,' you say. Yes, a temple cannot be built without them; bits of carving here and there, scraps for the mosaic, hinges for the door, cover for the fresco. Yet "Smallest things become great when God requires them of us; they are only small in themselves." And you, wife and mother, are the voice, the music and the soul of the temple, as well as the builder. The voice must bring sweet messages, the music harmony, and the soul an influence from Heaven, if the temple be a blessing.

INTRODUCTION.

Isn't it Ruskin who says, "If woman lost man Eden, it is only such as she who can lead him thitherward again?"

You, O home-maker, who will study these pages, know that in Eden was good and wholesome food. Let this be a chord in harmony. Another: "Get your happiness out of your work, or you'll never know happiness." Another: Cooking is the highest chemistry. How much of the best thought and labor is engaged in furnishing food for the world. Then last: If the execution of a recipe is a failure to-day, there will be to-morrow, for love's labor and patient endeavor.

The Savannah Cook Book.

SOUPS

CHICKEN TERRAPIN.

Boil a chicken weighing about four pounds, and when cold cut as you would for salad. Mix a quarter of a pound of butter with the yolks of five eggs (hard boiled), rub until smooth. Add to this three-quarters of a pint of milk, or cream, stir in saucepan until thoroughly heated. Add to the chicken and let all get hot. Add salt and pepper to taste; just before serving add a glass of wine. Mrs. F. Woollard.

CRAB SOUP.

Pick nine large or twelve small boiled crabs. Have one quart of milk boiling. Add crab meat and rub together well two tablespoonsful flour and one of butter. Add to the above and let come to a good boil until thick. Place in stew tureen one lemon cut in slices (thin). Pour on this the stew, adding to this two tablespoonsful sherry wine and grate lightly a nutmeg over. Serve toasted squares made from stale bread with this. An excellent supper dish, also excellent to serve for a luncheon.

Shrimps may be prepared in same manner, using two quarts of shrimps. (Miss C. W. Baker).

CREAM OF ASPARAGUS SOUP.

Cut two bunches of asparagus in small pieces. Put into a kettle, cover with water and boil for an hour.

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Strain through a sieve or strainer, rubbing the asparagus as much as possible. Put into a saucepan one spoonful of butter, add one spoonful of flour, mix, dilute with asparagus stock and boil for twenty minutes. Season with salt and red pepper. Beat in a bowl the yolks of three eggs with one cupful of cream, stir into soup, add a few pieces of butter. Stir, without boiling, till butter is melted. Strain and serve. Mrs. F. Woollard.

CROUTONS.

Take slices of stale bread about one-half an inch thick and cut into one-half inch dice, put them into a shallow pan and bake in a moderate oven until golden brown. They can be kept in glass jars or tin cans and be ready for use as a garnish or for soups.

Mrs. McEwen.

OXTAIL SOUP.

Two oxtails, 2 slices ham, 1 ounce butter, 2 carrots, 2 turnips, 3 onions, 1 leek, 1 head of celery, 1 bunch of savory herbs, pepper, a tablespoonful salt, 2 tablespoonsful ketchup, one-half glass port wine, 3 quarts water. Cut up the tails, separating them at the joints, wash them and put them in a stew pan with the butter. Cut the vegetables in slices and add them with the herbs. Put in one-half pint water and stir it over a quick fire until the juices are drawn. Fill up the stew pan with water, and when boiling add the salt. Skim well and simmer very gently for 4 hours, or until the tails are tender. Take them out, skim and strain the soup. Thicken with flour and flavor with ketchup and port wine. Put back the tails, simmer for 5 minutes and serve. Mrs. McEwen.

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PLAIN SOUP.

Take cold roast beef bone, the rack of a cold turkey or chicken, put them into a pot with 3 or 4 quarts of water, 2 carrots, 3 turnips, 1 onion, a few cloves, pepper and salt. Boil the whole gently for 4 hours, then strain through a colander, mashing the vegetables so they will all pass through. Skim off the fat and return the soup to the pot. Mix 1 tablespoon flour with 2 of water; stir this into the soup and boil the whole 10 minutes. Serve this soup with sippets of toast, which are bits of dry toast cut into a triangular form. Mrs. McEwen.

PLANTATION PEA SOUP.

Place one pint cow peas (dark) in soak over night in a large bowl of water. In the morning drain off and put in kettle with four times as much water as peas. Let boil until tender. Take off, strain through a colander, mashing peas until only hulls remain in colander, throwing same away. Again boil the strained water, adding four tablespoonsful of corn meal and one green pepper (or cayenne), boiling until meal is well cooked. When serving have squares of toast ready and pour into bowl, in which has been placed two tablespoonsful of sherry wine, sprinkling toast over. Miss Baker.

POTATO SOUP.

Four potatoes, 2 tablespoons butter, 1 quart milk, 1 small onion, 1 teaspoon salt, one-half teaspoon celery salt, 1 saltspoon pepper. Wash, pare and cook the potatoes without salt until soft. Cook the milk and onions in a double boiler. When the potatoes are cooked and drained mash them with a wire potato masher, add the hot milk and rub it through a strainer. Return the soup to the double boiler and add salt and pepper; add the butter. Cook five minutes, and just before serving add

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more seasoning, if desired, and 1 tablespoon finely chopped parsley. Serve with croutons.

NOTE—The soup may be thickened with 1 tablespoon flour. Mrs. R. Jackson.

SAVORY CHICKEN SOUP.

An old chicken for soup is much the best. Cut it up into quarters, put it into a soup kettle with one-half pound corned ham, an onion; add 4 quarts cold water. Bring slowly to a gentle boil. Keep this up until the liquid has diminished one-third and the meat drops from the bones, then add one-half cup rice, season with salt, pepper and a bunch of chopped parsley.

Mrs. McEwen.

SCOTCH BROTH.

Six pounds neck mutton, 3 quarts water, 5 carrots, 5 turnips, 2 onions, 4 tablespoons barley, a little salt. Soak mutton in water for one hour, cut off scrag and put in a stew pan with 3 quarts water. As soon as it boils skim well and then simmer for an hour and a half. Cut best end of mutton into cutlets, dividing it with 2 bones in each. Take off nearly all fat before you put it into broth, skim the moment the meat boils and every ten minutes afterwards. Add carrots, turnips and onions all cut into two or three pieces, then put them into soup soon enough to be thoroughly done. Stir in barley, add salt to taste. Let all stew together for three and a half hours. About one-half hour before sending to table put in a little chopped parsley and serve. Cut the meat off the scrag into small pieces, and send to the table in the tureen with the soup. The other half of the mutton should be served on a separate dish with all the turnips boiled and laid around it. The soup could be thickened with rice or barley that has first been soaked in cold

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water, or with green peas, or with young corn cut from the cob, or with tomatoes scalded, peeled and cut into pieces. Mrs. McEwen.

SOUTH CAROLINA "GUMBO."

One soup bone, not too fat, 1 quart or 1 can finely cut okra, 1 quart or 1 can tomatoes. Have soup bone boiling when you commence to prepare vegetables. Cut 1 quart or 1 can of okra very fine. If canned okra is used, empty into colander and drain off all moisture then chop okra very fine. Have some bacon drippings or lard very hot put in okra and fry until all slime disappears and okra is dry then add tomato pulp or finely chopped fresh tomatoes and cook together, adding juice of okra and tomatoes to mixture gradually. Skim meat broth and add vegetable mixture and boil until meat is very tender. Salt and pepper according to taste for seasoning.

Mrs. J. P. Rivers.

SPLIT PEA SOUP.

Wash well a pint of split peas and cover them well with cold water, add in a third of a teaspoonful of soda, let them remain in it over night to swell. In the morning put them in a kettle with a close fitting cover, pour over them three quarts cold water, add in one-half pound lean ham or bacon cut into slices or pieces; also add a teaspoon salt and a little pepper and some celery chopped fine. When the soup begins to boil skim the froth from the surface, cook slowly from 3 to 4 hours, stirring occasionally until the peas are all dissolved. Add in a little more boiling water to keep up the quantity as it boils away. Strain through a colander and leave out the meat. It should be quite thick. Serve with small squares of toasted bread cut up. If not rich enough, add a small piece of butter.

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TOMATO SOUP.

Peel one quart of ripe tomatoes or one quart can of tomatoes, boil with one onion cut fine until soft, add one-quarter teaspoonful of baking soda to tomatoes to prevent milk curdling. Have heated one quart sweet milk. After the soda is through foaming remove tomatoes from fire, pour milk into them, season with salt, pepper and butter and break a handful of oyster crackers into the soup and serve at once. If allowed to stand or boil after milk is added, the soup will curdle.

Mrs. W. H. Fulton.

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FISH

In selecting fish, choose only those in which the eye is full and prominent, the flesh thick and firm, the scales bright and fins stiff. They should be thoroughly cleaned before cooking.

The usual methods of cooking fish are boiled, baked, broiled, fried, and occasionally stewed. Steaming fish is much superior to boiling, but the ordinary conveniences in private houses do not admit of the possibility of enjoying this delicate way of cooking it. Large fish are generally boiled, medium sized ones baked or boiled, the smaller kinds fried or broiled. Very large fish, such as cod, halibut, etc., are cut in steaks or slices for frying or broiling. The heads of some fish, as a cod, halibut, etc., are considered tid-bits by many. Small fish, or pan fish, as they are usually called, are served without the heads, with the exception of brook trout and smelts. These are usually cooked whole with the heads on. Bake fish slowly, basting often with butter and water. Salmon is considered the most nutritious of all fish. When boiling fish, by adding a little vinegar and salt to the water it seasons and prevents the nutriment from being drawn out; the vinegar acting on the water hardens the water.

Fill the fish with a nicely prepared stuffing of rolled cracker or stale bread crumbs, seasoned with butter, pepper, salt, sage and any other aromatic herbs fancied; sew up; wrap in a well floured cloth, tie it closely with twine and boil and steam. The garnishes for boiled fish are: For turbot, fried smelts; for other boiled fish, parsley, sliced beets, lemon or sliced boiled eggs. Do not use the knives, spoons, etc., that are used in cooking fish for other food, or they will be apt to impart a fishy flavor.

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STEAMED FISH.

Secure the tail of the fish in its mouth, the body in a circle; pour over it half a pint of vinegar, seasoned with pepper and salt; let it stand an hour in a cool place; pour off the vinegar, and put it in a steamer over boiling water, and steam twenty minutes, or longer for large fish. When the meat easily separates from the bone it is done. Drain well and serve on a very clean white napkin, neatly folded and placed on the platter; decorate the napkin around the fish with sprigs of curled parsley, or with fanciful beet cuttings, or alternately with both.

TO BOIL A SHAD.

Split and wash the shad and afterwards dry it in a cloth. Season it with salt and pepper. Have ready a bed of clear, bright coals. Grease your gridiron well, and as soon as it is hot, lay the shad upon it, the flesh side down; cover with a dripping-pan and broil it for about a quarter of an hour, or more, according to the thickness. Butter it well and send it to the table. Covering it while broiling gives it a more delicious flavor.

BAKED SHAD.

Many people are of the opinion that the very best method of cooking a shad is to bake it. Stuff it with bread crumbs, salt, pepper, butter and parsley, and mix this up with the beaten yolk of egg; fill the fish with it, and sew it up or fasten a string around it. Pour over it a little water and some butter, and bake as you would a fowl. A shad will require from an hour to an hour and a quarter to bake. Garnish with slices of lemon, water cress, etc.

Dressing for Baked Shad.—Boil up the gravy in which the shad was baked, put in a large tablespoonful of catsup, a tablespoonful of brown flour which has been wet with cold water, the juice of a lemon, and a glass of sherry or Madeira wine. Serve in a sauce boat.

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PRESCRIPTIONS KNIGHT PHARMACY CO., DUFFY AND WHITAKER STS. R. P. MIDDLETON, Manager. PHONE 190.

TO COOK A SHAD ROE.

Drop into boiling water and cook gently for twenty minutes; then take from the fire and drain. Butter a tin plate and lay the drained roe upon it. Dredge well with salt and pepper and spread soft butter over it; then dredge thickly with flour. Cook in the oven for half an hour, basting frequently with salt, pepper, flour, butter and water.

BAKED CRABS.

Mix with the contents of a can of crabs bread crumbs or pounded crackers. Pepper and salt the whole to taste; mince some cold ham; have the baking pan well buttered, place therein first a layer of the crab meat, prepared as above, then a layer of the minced ham, and so on, alternating until the pan is filled. Cover the top with bread crumbs and bits of butter and bake.

CLAM CHOWDER.

The materials needed are fifty round clams (quahogs), a large bowl of salt pork cut up fine, the same of onions finely chopped, and the same (or more, if you desire) of potatoes cut into eighths or sixteenths of original size. Wash the clams very thoroughly and put them in a pot with half a pint of water; when the shells are open they are done. Then take them from the shells and chop fine, saving all the clam water for the chowder. Fry out the pork very gently, and when the scraps are a good brown take them out and put them in the chopped onions to fry. They should be fried in a frying pan and the chowder kettle be made very clean before they are put in it, or the chowder will burn. (The chief secret in chowder-making is to fry the onions so delicately that they will be missing in the chowder).

Add a quart of hot water to the onions; put in the clams, clam water and pork scraps. After it boils, add

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the potatoes, and when they are cooked the chowder is finished. Just before it is taken up, thicken it with a cup of powdered crackers and add a quart of fresh milk. If too rich, add more water. No seasoning is needed but good black pepper.

CRAB CROQUETTES.

Pick the meat of boiled crabs and chop it fine. Season to taste with pepper, salt and melted butter. Moisten it well with rich milk or cream, then stiffen it slightly with bread or cracker crumbs. Add two or three well-beaten eggs to bind the mixture. Form the croquettes, egg and bread crumb them and fry them delicately in boiling Snowdrift lard. It is better to use a wire frying basket for croquettes of all kinds.

CRABS. (Soft Shell.)

Crabs may be boiled as lobsters. They make a fine dish when stewed. Take out the meat from the shell, put it into a saucepan with butter, pepper, salt, a pinch of mace and a very little water. Dredge with flour and let simmer five minutes over a slow fire. Serve hot. Garnish the dish with the claws laid around it.

The usual way of cooking them is frying them in plenty of butter and lard mixed; prepare them the same as frying fish. The spongy substance from the sides should be taken off, also the sand bag. Fry a nice brown and garnish with parsley.

CRAB PIE.

Procure the crabs alive and put them in boiling water, along with some salt. Boil them for a quarter of an hour or twenty minutes, according to the size. When cold pick the meat from the claws and body. Chop all together, and mix it with crumbs of bread, pepper and

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salt and a little butter. Put all this into the shell and brown in a hot oven. A crab shell will hold the meat of two crabs.

DEVILED CRABS.

Half a dozen fresh crabs, boiled and minced, two ounces of butter, one small teaspoonful of mustard powder, cayenne pepper and salt to taste. Put the meat into a bowl and mix carefully with it an equal quantity of fine bread crumbs. Work the butter to a light cream, mix the mustard well with it, then stir in very carefullly, a handful at a time, the mixed crabs, a tablespoonful of cream and crumbs. Season to taste with cayenne pepper and salt. Fill the crab shells with the mixture, sprinkle bread crumbs over the tops, put three small pieces of butter upon the top of each and brown them quickly in a hot oven. They will puff in baking and will be found very nice. Half the quantity can be made. A crab shell will hold the meat of two crabs.

FRIED OYSTERS.

Take large oysters from their own liquor into a thickly folded napkin to dry them; then make hot an ounce each of butter and lard in a thick-bottomed frying pan. Season the oysters with pepper and salt, then dip each one into egg and cracker crumbs (rolled fine), until it will take up no more. Place them in the hot grease and fry them a delicate brown, turning them on both sides by sliding a broad-bladed knife under them. Serve them hot and crisp.

FRIED OYSTERS.

Select largest and finest oysters. Drain and wipe them by spreading upon cloth, laying another over them, pressing lightly. Roll each one in beaten egg, then in

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cracker crumbs, with which has been mixed very little pepper. Fry in hot lard or Wesson's Cooking Oil. Serve hot, garnished with slices of lemon.

DEVILED CRABS.

Two cups crab meat, picked from shells of well-boiled crabs; 4 tablespoons fine bread crumbs, or cracker crumbs, yolks of two hard boiled eggs, chopped fine, yolks of two eggs, beaten, 2 tablespoons of butter, juice of 1 lemon, half teaspoon mustard, dash cayenne pepper and salt. Mix all well together, beat in half cup sweet milk. Place in washed and dried shells and whisk cracker dust over and bake. Mrs. A. W. Baker.

TO PREPARE COLD FISH.

Remove the bones, cut up fine and put into a dish with a little salt, pepper, onion, mace and bread crumbs. Beat an egg into a cup full of water and stir into the mixture. Pour over it some bread crumbs and bits of butter, after putting it into a pan, and bake a delicate brown and serve. Mrs. F. W. Hazlehurst.

LOBSTER.

Take one whole lobster, cut up in pieces about as large as a hickory nut. Put in the same pan with a piece of butter size of a walnut, season with salt and pepper to taste, and thicken with heavy cream sauce; add the yolk of one egg and two ounces of sherry wine.

Cream sauce for above made as follows: 1 ounce butter, melted in saucepan; 2 ounces flour, mixed with butter; thin down to proper consistency with boiling cream.

FOR UTILIZING COLD FRIED FISH.

Take two or three slices of bacon and fry, then tomatoes according to the fish (a liberal quantity). Then

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cut up an onion. The onion should be fried a nice brown. Take the bacon before putting in the onion, and when the latter is brown turn in the tomatoes with one clove of garlic mashed, then the fish. One desert spoon of Worcestershire sauce and the same of vinegar. Stand one side and let stew until the tomatoes are cooked, when the tomatoes will be well heated. If tomatoes do not make gravy sufficient, add a little water. A little parsley cut and added just before serving gives a nice flavor. Don't cover pan after adding parsley or it will turn yellow. You can vary flavor of this by adding bell pepper.

Mrs. E. A. Brooks.

OYSTERS.

Oysters must be fresh and fat to be good. They are in season from September to May.

The small ones, such as are sold by the quart, are good for pies, fritters, or stews; the largest of this sort are nice for frying or pickling for family use.

PATES.

Drain two dozen large oysters and chop medium fine. Chop half a pint of canned mushrooms and mix with the oysters. Bring to the boiling point a mixture of half a pint of cream and the same amount of the juice of mushrooms, thicken with a tablespoonful of flour, rubbed smooth in a little cold milk, and season with salt, white pepper, a trifle of cayenne and a tablespoonful of lemon juice. When this boils smooth add the well beaten yolks of two eggs and the oysters and mushrooms. Have ready some shapes of pastry baked in pate pans, slip them out on a shallow bake pan, fill with the mixture and set in the oven two minutes.

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POULTRY AND GAME

FOWL—HOW TO DRESS A.

In a large majority of households poultry is thought to be sufficiently cleansed when thoroughly washed and rinsed in cold water, often after the fowl is cut up ready for cooking thus seriously injuring the flavor of the meat. The proper method is to scald, pick and singe the fowl as usual, and then to soap the fowl thoroughly, with the hand or cloth, rubbing it well. You will be surprised to find so much impurity in the soapsuds in which the fowl has been washed. Use two or three rinsing waters and immerse in pure cold water for a few moments. Drain and wipe dry. The skin of the fowl is now delicately clean, and if placed beside a fowl dressed in the ordinary way a vast difference is observed in favor of the clean fowl. Be very particular to remove the entrails, crop and gall without disturbing their contents, and one slight rinsing is sufficient and the delicate flavor preserved.

BOILED TURKEY.

Prepare as you would for baking and roasting; fill with an oyster stuffing. Tie the legs and wings close to the body, place in salted boiling water with the breast downward; skim it often .and boil about two hours, but not till the skin breaks. Serve with oyster or celery sauce. Boil a nicely pickled piece of salt pork, and serve at table a thin slice to each plate. Some prefer bacon or ham instead of pork.

Some roll the turkey in a cloth dipped in flour. If the liquor is to be used afterwards for soup, the cloth

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imparts an unpleasant flavor. The liquor can be saved and made into a nice soup for the next day's dinner by adding the same seasonings as for chicken soup.

BOILED CHICKEN, ROYAL STYLE.

Truss chicken and tie strips of bacon over the breast. Put it into a kettle, cover with boiling water, season with salt and pepper, cover close and cook slowly until tender. Remove from water, drain, rub with mixture of creamed butter and flour and brown in the oven. Cool the liquor quickly and remove the fat, then reheat. To each pint of liquor allow one rounding tablespoonful Kingsford's Corn Starch. Blend the corn starch in a little cold water, pour into the hot liquor and boil for ten minutes. Then add half a cup chopped mushrooms. When gravy is perfectly done remove from fire, and to one pint of gravy add yolk of one egg, slightly beaten. Do not cook again after the yolk has been added, or it may curdle. Serve gravy in boat.

CHICKEN STEWED WITH BISCUIT.

Take chickens, and make a fricassee. Just before you are ready to dish it up have ready two baking tins of rich soda or baking powder biscuits. Take them from the oven hot, split them apart by breaking them with your hands; lay them on a large meat platter, covering it, then pour the chicken stew over all. Send to the table hot. This is a much better way than boiling this kind of biscuit in the stew, as you are more sure of it being always light. Mrs. E. McEwen.

BROILED PIGEONS OR SQUABS.

Split them down the back and broil the same as chicken, seasoning well with salt, pepper and plenty of butter. Broil slices of salt pork very thin; place a slice over each bird and serve.

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Did you ever use Snowdrift for cake baking?
It's simply perfect.

CHICKEN CROQUETTES.

Make cream sauce of four tablespoons flour, two tablespoons butter, one teaspoon celery salt, pinch table salt; to this add—boil together half pint milk, half pint chicken stock, cook until thick. Grind chicken very fine with half small onion; mix in cream sauce; roll in cracker dust and in egg; fry in hot grease.

CHICKEN PIE.

Disjoint fowl and simmer in boiling water until tender. Season to taste and lay in a deep baking dish. Mix two level tablespoonsful Kingsford's Corn Starch with two level tablespoonsful flour, add four tablespoonsful cream and three cups hot chicken stock; stir until it thickens. Pour over chicken and cover with crust. Sift into mixing bowl one cup of flour, quarter cup of Kingsford's Corn Starch, two and a half level teaspoonsful baking powder, quarter teaspoonful salt; rub in finely one tablespoonful each of butter and lard. Add milk to make dough as soft as may be handled. Roll out little larger than top of dish, so that crust may be placed on loosely. Pierce small openings in crust, and bake till crust is well done. Send to table in baking dish.

MINCED CHICKEN WITH MUSHROOMS.

Chop, but not very fine, a pint of the white meat of cold boiled chicken. Cut in small pieces half a pint of canned mushrooms, boil them five minutes in their liquor, then skim out and place where they will keep warm. If there is not a teacupful of the liquor, add enough cream to make that amount. Rub a tablespoonful of flour smooth in a little cold milk, heat the liquor to boiling, thicken and stir smooth, seasoning with butter, salt and white pepper. When perfectly smooth add the chicken and mushrooms and cook slowly five minutes, stirring constantly.

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TO ROAST POULTRY.

Rub all over with soft butter and sprinkle with salt and pepper. Place on rack in roasting pan and put in VERY hot oven. Make basting mixture with half a cup each of butter or chicken fat and water; keep hot and baste every 10 or 15 minutes. Roast three hours for 8-pound turkey, one to one and a half hours for fowls. Keep oven very hot. If fowl is very large and heavy, cover breast and legs with several thicknesses paper to keep from burning

POULTRY GRAVY.

Pour off excess in fat in pan. Set pan on stove and sprinkle in sufficient flour to absorb fat. Stir well until all browned. Gradually add hot water, or the chopped giblets with water in which they were cooked; stir until smoothly thickened. Season, simmer for a few minutes and serve

BROILED CHICKEN.

Singe, split down backbone and clean. Grease broiler, arrange chicken on it, crossing legs and turning wings. Rub inside and out with soft butter, and season. Have fire clear and hot. Cook flesh side first, holding up well that it may not brown too quickly. Should cook in about 20 or 25 minutes, then turn and brown skin side.

FRIED SPRING CHICKEN.

Clean and disjoint, then soak in salt water for two hours. Put in frying pan equal parts of lard and butter, in all enough to cover chicken. Roll each piece in flour, dip in beaten egg, then roll in cracker crumbs and drop into the boiling fat. Fry until browned on both sides. Serve on flat platter garnished with sprigs of parsley.

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Snowdrift is cheaper than any other brand of cooking fat as it requires 1-3 less.

Pour most of fat from frying pan, thicken the remainder with browned flour, add to it cup of boiling water or milk. Serve in gravy boat.

CHICKEN FRICASSEE.

Clean and disjoint chicken. Wipe each piece. Put in pot, cover with boiling water and simmer until tender. To the liquor add one cup or more hot milk and thicken with flour dissolved in cold water. Season well, boil up for a few minutes. Serve with dumplings or Royal biscuit.

BROWN FRICASSEE OF CHICKEN.

Clean and disjoint. Brown in a few spoons hot butter or pork fat. Transfer to a kettle. To fat in pan add sufficient flour to absorb, stir and brown. Gradually add one pint hot water, stir till thickened, strain over chicken. Cover and simmer gently until tender.

PROPER TEMPERATURE FOR FRYING.

Crullers, fritters, doughnuts, potatoes, etc., 320 degrees F.

Croquettes, meat and vegetables, 360 degrees F.

Test oil with piece of bread. If it browns in 20 seconds, it is hot enough for all kinds of frying.

If oil froths it contains water and is too cold.

Pure oil when heated is perfectly quiet, and if there is any bubbling it is too cold for frying.

TURKEY SUFFLE.

Boil one cup of milk with a small onion and a blade of mace; when it boils stir in a thickening of Kingsford's Corn Starch wet with milk, then stir in one cup of cold turkey minced fine and the yolk of one egg, salt, pepper, celery salt to taste; beat the white stiff and bake fifteen to twenty minutes. Mrs. F. Woollard.

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BROILED VENISON STEAK.

Venison steaks should be broiled over a clear fire, turning often. It requires more cooking than beef. When sufficiently done, season with salt and pepper, pour over two tablespoonsful of currant jelly melted with a piece of butter. Serve on hot plates.

Delicious steaks, corresponding to the shape of mutton chops, are cut from the loin.

BAKED SADDLE OF VENISON.

Wash the saddle carefully; see that no hairs are left dried on to the outside. Use a saddle of venison of about ten pounds. Cut some salt pork in strips about two inches long and an eighth of an inch thick, with which lard the saddle with two rows on each side. In a large dripping pan cut two carrots, one onion and some salt pork in thin slices; add two bay leaves, two cloves, four kernels of allspice, half a lemon sliced and season with salt and pepper; place the saddle of venison in the pan, with a quart of good stock boiling hot and a small piece of butter, and let it boil about fifteen minutes on top of the stove; then put it in a hot oven and bake, basting well every five minutes, until it is medium rare, so that the blood runs when cut. Serve with jelly or a wine sauce. If the venison is desired well done, cook much longer, and use a cream sauce with it, or stir cream into the venison gravy.

Venison should never be roasted unless very fat. The shoulder is a roasting piece, and may be done without the paper or paste.

In ordering the saddle, request the butcher to cut the ribs off pretty close, as the only part that is of much account is the tenderloin and thick meat that lies along the backbone up to the neck. The ribs which extend from this have very little meat on them, but are always

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2 lbs. Snowdrift will do the work of 3 lbs. of any other cooking fat, and do it better, too

sold with the saddle. When neatly cut off they leave the saddle in a better shape, and the ribs can be put into your stock pot to boil for soup.

CANVAS-BACK DUCK.

The epicurean taste declares that this special kind of bird requires no spices or flavors to make it perfect, as the meat partakes of the flavor of the food that the bird feeds upon, being mostly wild celery. And the delicious flavor is best preserved when roasted quickly with a hot fire. After browned. When nearly done baste with butter and a little flour.

GAME PIE.

Clean well, inside and out, a dozen small birds, quail, snipe, woodcock, etc., and split them in half. Put them in a saucepan with about two quarts of water. When it boils, skim off all scum that rises; then add salt and pepper, a bunch of minced parsley, one onion chopped fine, and three whole cloves. Cut up half a pound of salt pork into dice and let all boil until tender, using care that there be enough water to cover the birds. Thicken this with two tablespoonsful of browned flour and let it boil up. Stir in a piece of butter as large as an egg; remove from the fire and let it cool. Have ready a pint of potatoes cut as small as dice, and a rich crust made. Line the sides of a buttered pudding dish with the crust; lay in the birds, then some of the potatoes, then birds, and so on until the dish is full. Pour over the gravy, put on the top crust, with a slit cut in the center, and bake. The top can be ornamented with pastry leaves in a wreath about the edge, with any fancy design placed in the center across the slit.

REED BIRDS.

Pick and draw them very carefully, salt and dredge

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with flour, and roast with a quick fire ten or fifteen minutes. Serve on toast with butter and pepper. You can put in each one an oyster dipped in butter and then in bread crumbs before roasting. They are also very nice broiled.

ROAST WILD DUCK.

Wild duck should not be dressed too soon after being killed. If the weather is cold it will be better for being kept several days. Bake in a hot oven, letting it remain for five or ten minutes without basting to keep in the gravy, then baste frequently with butter and water. If overdone it loses flavor, thirty to forty minutes in the right kind of an oven being sufficient. Serve on a very hot dish, and send to table as hot as possible with a cut lemon and the following sauce:

Put in a tiny saucepan a tablespoonful each of Worcestershire sauce and mushroom catsup, a little salt and cayenne pepper and the juice of half a lemon. Mix well, make it hot, remove from the fire and stir in a teaspoonful of made mustard. Pour into a hot gravy boat.

ROAST QUAIL.

Rinse well and steam over boiling water until tender, then dredge with flour, and smother in butter; season with salt and pepper and roast inside the stove; thicken the gravy. Serve with green grape jelly.

ROAST HAUNCH OF VENISON.

To perpare a haunch of venison for roasting, wash it slightly in tepid water and dry it thoroughly by rubbing it with a clean, soft cloth. Lay over the fat side a large sheet of thickly buttered paper, and next a paste of flour and water about three-quarters of an inch thick. Cover this again with two or three sheets of stout paper,

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secure the whole well with twine, and put down to roast, with a little water, in the dripping pan. Let the fire be clear and strong. Baste the paper immediately with butter or clarified drippings, and roast the joint from three to four hours, according to its weight and quality. Doe venison will require half an hour less time than buck venison. About twenty minutes before the joint is done remove the paste and paper, baste the meat in every part with butter, and dredge it very lightly with flour. Let it take a pale brown color, and serve hot with unflavored gravy made with a thickening in a tureen and good currant jelly. Venison is much better when the deer has been killed in the autumn, when wild berries are plentiful, and it has had abundant opportunities to fatten upon this and other fresh food.

SNOW BIRDS.

One dozen thoroughly cleaned birds; stuff each with an oyster, put them into a yellow dish, and add two ounces of boiled salt pork and three raw potatoes cut into slices. Add a pint of oyster liquor, an ounce of butter, salt and pepper. Cover the dish with a crust and bake in moderate oven.

SQUIRREL.

They are cooked similar to rabbits, are excellent when broiled or made into a stew, and, in fact, are very good in all the different styles of cooking similar to rabbit.

SQUAB POT-PIE.

Cut into dice three ounces of salt pork. Divide six wild squabs into pieces at the joints; remove the skin. Cut up four potatoes into small squares and prepare a dozen small dough balls.

Put into a yellow, deep baking-dish the pork, pota-

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toes and squabs, and then the balls of dough, season with salt, white pepper, a dash of mace or nutmeg. Add hot water enough to cover the ingredients, cover with a "short" pie crust and bake in a moderate oven three-quarters of an hour.

VENISON PIE OR PASTRY.

The neck, breast and shoulders are the parts used for a venison pie or pastry. Cut the meat into pieces (fat and lean together) and put the bones and trimmings into the stewpan with pepper and salt and water or veal broth enough to cover it. Simmer it until you have drawn out a good gravy. Then strain it.

In the meantime make a good rich paste, and roll it rather thick. Cover the bottom and sides of a deep dish with one sheet of it, and put in your meat, having seasoned it with pepper, salt, nutmeg and mace. Pour in the gravy which you have prepared from the trimmings, and a glass of port wine. Lay on the top some bits of butter rolled in flour. Cover the pie with a thick lid of paste and ornament it handsomely with leaves and flowers formed with a tin cutter. Bake two or more hours, according to the size. Just before it is done pull it forward in the oven and brush it over with beaten egg; push it back and let it slightly brown.

VENISON HASHED.

Cut the meat in nice small slices, and put the trimmings and bones into a saucepan with barely enough water to cover them. Let them stew for an hour. Then strain the liquid into a stewpan; add to it some bits of butter, rolled in flour, and whatever gravy was left of the venison the day before. Stir in some currant jelly and give it a boil up. Then put in the meat and keep it over the fire just long enough to warm it through, but do not allow it to boil, as it has been once cooked already.

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WARMED UP DUCK.

A nice dish for breakfast, and very relishing, can be made from the remains of a roast of duck. Cut the meat from the bones, pick out all the little tidbits in the recesses, lay them in a frying pan, and cover with water and the cold gravy left from the roast; add a piece of butter; let all boil up once, and if not quite thick enough stir in a little dissolved flour. Serve hot.

WOODCOCK, ROASTED.

Skin the head and neck of the bird, pluck the feathers and truss it by bringing the beak of the bird under the wing, and fastening the pinion to the thigh. Twist the legs at the knuckles and press the feet upon the thigh. Put a piece of bread under each bird to catch the drippings, baste with butter, dredge with flour, and roast fifteen or twenty minutes with a sharp fire. When done, cut the bread in diamond shape, each piece large enough to stand one bird upon, place them aslant on your dish and serve with gravy enough to moisten the bread. Serve some in the dish and some in the tureen. Garnish with slices of lemon. Roast from twenty to twenty-five minutes.

SNIPE.

Snipe are similar to woodcock and may be served in the same manner. They will require less time to roast.

WILD DUCKS.

Most wild ducks are apt to have the flavor of fish, and when in the hands of inexperienced cooks are sometimes unpalatable on this account. Before roasting them parboil them with a small peeled carrot put within each duck. This absorbs the unpleasant taste. An onion will have the same effect, but unless you use onions in the

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stuffing the carrot is preferable. Roast the same as tame duck. Or put into the duck a whole onion peeled, plenty of salt and pepper and a glass of claret, bake in a hot oven twenty minutes. Serve hot with the gravy it yields in cooking and a dish of currant jelly.

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WESSON OIL SAVES DIGESTION
Try it

MEATS

In the selection of meat it is most essential that we understand how to choose it; in beef, it should be a smooth, fine grain, of a clear bright red color, the fat white, and will feel tender when pinched with the fingers; will also have abundant kidney fat or suet. The most choice pieces for roast are the sirloin, fore and middle ribs.

Veal, to be good, should have the flesh firm and dry, fine grained and of a delicate pinkish color, and plenty of kidney fat; the joints stiff.

Mutton is good when the flesh is a bright red, firm and juicy and a close grain, the fat firm and white.

Pork, if young, the lean will break on being pinched smooth when nipped with the fingers, also the skin will break and dent; if the rind is rough and hard, it is old.

In roasting meat, allow from fifteen to twenty minutes to the pound, which will vary according to the thickness of the roast. A great deal of the success in roasting depends on the heat and goodness of the fire. If put into a cool oven it loses its juices, and the result is a tough, tasteless roast; whereas, if the oven is of the proper heat, it immediately sears up the pores of the meat and the juices are retained.

The oven should be the hottest when the meat is put into it, in order to quickly crisp the surface and close the pores of the meat, thereby confining its natural juices. If the oven is too hot to hold the hand in for only a moment, then it is right to receive the meat. The roast should first be washed in pure water, then wiped dry with a clean dry cloth, placed in a baking pan without any seasoning. Some pieces of suet or cold drippings

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laid under it, but no water should be put into the pan, for this would have a tendency to soften the outside of the meat.

BEEFSTEAK AND OYSTERS.

Broil the steak the usual way. Put one quart of oysters with very little of the liquor into a stewpan upon the fire; when it comes to a boil, take off the skum that may rise, stir in three ounces of butter mixed with a tablespoonful of sifted flour, let it boil one minute until it thickens, pour it over the steak. Serve hot.

BAKED HAM.

Take a medium size ham and place it to soak for ten or twelve hours. Then cut away the rusty part from underneath, wipe it dry and cover it rather thickly over with a paste made of flour and water. Put it into an earthen dish and set in a moderately heated oven. When done, take off the crust carefully and peel off the skin, put a frill of cut paper around the knuckle, and raspings of bread over the fat of the ham, or serve it glazed and garnished with cut vegetables. It will take about four or five hours to bake it.

Cooked in this way the flavor is much finer than when boiled.

HAMBURG STEAKS, IMITATION BERNAISE SAUCE.

Buy lean steak from best part of round of beef, and to each pound allow quarter pound of bacon. Put them through chopper together and have finely ground. Season with salt, pepper, onion juice, lemon juice or Worcestershire sauce. Shape into two steaks to resemble fillets of beef, making edges same thickness as center. Pan broil with least fat possible, turning often to cook

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SNOWDRIFT HOGLESS LARD
PURE, CLEAN AND WHOLESOME

rarely as a porterhouse. Put into saucepan four tablespoonsful vinegar, four tablespoonsful water, one tablespoonful chopped onion and a few grains of cayenne or a dash to tabasco. Cover and cook until liquid is half reduced. Dissolve one level tablespoonful Kingsford's Corn Starch in two tablespoonsful water, add half a cup boiling water, cook rapidly, beating and stirrring for five minutes until very smooth and clear. Add strained vinegar, stand over hot water, and add alternately yolk of egg and one tablespoonful butter, beating in well after adding each portion. In all add three egg yolks and four rounding tablespoonsful butter. Dn not let sauce boil at all after beginning to add egg, or it may curdle. This sauce should be as thick as mayonnaise, and it may be used hot or cold.

BROILED STEAK.

Trim and wipe steak, which should be at least one inch thick. Rub broiler with fat, arrange steak with thickest part in center of broiler. Have fire clear and very hot, but without blaze. Hold steak close to fire. Turn every half minute, that it may sear quickly. When half done season with salt and pepper. Steak one inch thick will broil in four minutes.

PANNED STEAK OR CHOPS.

Trim and wipe steak. Heat frying pan until it smokes all over. Rub bottom with a bit of fat. Lay in steak and turn every ten seconds. Keep pan **very** hot. Season when half done.

Mutton and pork chops, ham and bacon may be panned in same way.

If hot platter for steak is rubbed with a cut onion it will give a delightful flavor to the meat.

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BROILED HAM AND POACHED EGGS.

Cut slices of boiled ham of equal size; broil on a gridiron over a clear fire; lay on a hot dish. Lay on each a poached egg, neatly trimmed, and serve.

SPANISH POT ROAST.

Take about three or four pounds of the second cut of the shoulder of beef, wash or wipe and trim, put in enough bacon fat for roast; make it very hot. Take the meat, and with a pointed or paring knife make five or six slits with a small strip of bacon or white meat and a portion of garlic; one clove cut in fine pieces; after which salt and pepper to taste. Dredge with flour and sprinkle with two tablespoons of vinegar. Let lay in dish one hour before cooking, turning occasionally. Make your fat hot, put in meat and turn from time to time until it is done on all sides, then add cup of hot water and stand on one side to stew slowly. If the water should dry off too much, add little more hot water, as cold water toughens the meat. This will take about one or one and one-quarter hours. Mrs. E. A. Brooks.

LAMB STEW.

Cut up the lamb into small pieces (after removing all fat) say about two inches square. Wash it well and put it over the fire, with just enough cold water to cover it well, and let it heat gradually. It should stew gently until it is partly done. Then add a few thin slices of salt pork, one or two onions sliced up fine, some pepper and salt if needed, and two or three raw potatoes cut up into inch pieces. Cover it closely and stew until the meat is tender. Drop in a few made dumplings, made like short biscuit, cut out **very** small. Cook fifteen minutes longer. Thicken the gravy with a little flour moistened with milk. Serve.

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SNOWDRIFT IS AS PURE AND CLEAN AS ITS NAME SUGGESTS

FRESH PORK POT-PIE.

Boil a sparerib, after removing all the fat and cracking the bones, until tender; remove the scum as it rises, and when tender, season with salt and pepper; half an hour before time for serving the dinner thicken the gravy with a little flour. Have ready another kettle, into which remove all the bones and most of the gravy, leaving only sufficient to cover the pot half an inch above the rim that rests on the stove. Put in the crust, cover tight and boil steadily forty-five minutes. To prepare the crust, work into light dough a small bit of butter, roll it out thin, cut it in small, square cakes, and lay them on the moulding-board until very light. No steam should possibly escape while the crust is cooking, and by no means allow the pot to cease boiling.

PRESSED LAMB.

The meat, either shoulder or leg, should be put to boil in the morning with just enough water to cover it. When tender season with salt and pepper, then keep it over the fire until very tender and the juice nearly all boiled out. Remove it from the fireplace in a wooden chopping bowl, season more if necessary; chop up like hash. Place it in a bread pan, press out all the juice, and put it in a cool place to harden. The pressing is generally done by placing a dish over the meat and putting a flatiron upon that. Nice cut up cold into thin slices, and the broth left from the meat would make a nice soup served with it, adding vegetables and spices.

SCALLOPED MUTTON AND TOMATOES.

Over the bottom of an earthen baking dish place a layer of bread crumbs, and over it alternate layers of cold roast mutton cut in thin slices, and tomatoes peeled and sliced. Season each with salt, pepper and bits of butter,

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as laid in. The top layer should be of tomatoes, spread over with bread crumbs. Bake three-quarters of an hour and serve immediately.

STEAMED LEG OF MUTTON.

Wash and put the leg in a steamer and cook it until tender, then place in a roasting pan, salt and dredge well with flour and set in a hot oven until nicely browned. The water that remains in the bottom of the steamer may be used for soup. Serve with currant jelly.

VEAL FOR LUNCH.

Butter a good-sized bowl and line it with thin slices of hard-boiled eggs. Have veal and ham both in very thin slices. Place in the bowl a layer of veal, with pepper and salt, then a layer of ham, omitting the salt, then a layer of veal, and so on, alternating with veal and ham, until the bowl is filled. Make a paste of flour and water as stiff as it can be rolled out. Cover the contents of the bowl with the paste, and over this tie a double cotton cloth. Put the bowl into a saucepan, or other vessel, with water just up to the rim of the bowl, and boil three hours. Then take it from the fire, remove the cloth and paste, and let it stand until the next day, when it may be turned out and served in very thin slices.

BEEFSTEAK PIE.

Cut up rump or flank steak into strips two inches long and about an inch wide. Stew them with the bone, in just enough water to cover them, until partly cooked. Have half a dozen of cold boiled potatoes sliced. Line a baking-dish with pie paste, put in a layer of the meat with salt, pepper, and a little of thinly sliced onion, then one of the sliced potatoes, with bits of butter dotted over

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them. Then the steak, alternated with layers of potato, until the dish is full. Add the gravy or broth, having first thickened it with brown flour. Cover with a top crust, making a slit in the middle. Brush a little beaten egg over it and bake until quite brown.

FRIZZLED BEEF.

Shave off very thin slices of smoked or dried beef, put them in a frying pan, cover with cold water, set it on the back of the range or stove and let it come to a very slow heat, allowing it time to swell out to its natural size, but not to boil. Stir it up, then drain off the water. Melt one ounce of sweet butter in the frying pan and add the wafers of beef. When they begin to frizzle or turn up, break over them three eggs. Stir until the eggs are cooked. Add a little white pepper and serve on slices of buttered toast.

FLANK STEAK.

This is cut from the boneless part of the flank and is secreted between an outside and inside layer of creamy fat. There are two ways of broiling it. One is to slice diagonally across the grain, the other is to broil it whole. In either case brush butter over it and proceed as in broiling other steaks. It is considered by butchers the finest steak, which they frequently reserve for themselves.

TO BOIL CORNED BEEF.

The aitch-bone and the brisket are considered the best pieces for boiling. If you buy them in the market already corned, they will be fit to put over the fire without a previous soaking in water. If you corn them in the brine in which you keep your beef through the winter, they must be soaked in cold water over night.

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Put the beef into a pot, cover with sufficient cold water, place over a brisk fire, let it come to a boil in half an hour. Just before boiling remove all the scum from the pot, place the pot on the back of the fire, let it boil very slowly until quite tender.

VEAL LOAF.

Three pounds of raw veal chopped very fine, butter the size of an egg, three eggs, three tablespoonsful of cream or milk; if milk, use a small piece of butter. Mix the eggs and cream together. Mix with the veal four pounded crackers, one teaspoonful of black pepper, one large tablespoonful salt, one large tablespoonful of sage. Mix well together and form into a loaf. Bake two and one-half hours, basting with butter and water while baking. Serve cut in thin slices.

VEAL PATTIES.

Cut portions of the neck or breast of veal into small pieces, and, with a little salt pork cut fine, stew gently for ten or fifteen minutes. Season with pepper and salt and a small piece of celery chopped coarsely, also of the yellow top, picked (not chopped) up. Stir in a paste made of a tablespoonful of flour, the yolk of one egg, and milk to form a thin batter. Let all come to a boil, and it is ready for the patties. Make the patties of a light, flaky crust, as for tarts, cut round, the size of a small sauceplate; the center of each, for about three inches, cut half way through, to be raised and serve as a cover. Put a spoonful of the stew in each crust, lay on the top and serve. Stewed oysters or lamb may be used in place of veal.

VEAL CUTLETS, BREADED.

Trim and flatten the cutlets, pepper and salt, and roll in beaten egg, then in pounded cracker. Fry rather

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slowly in good dripping, turning when the lower side is brown. Drain off the fat, squeeze a little lemon juice upon each and thin slices of lemon and serve in a hot, flat dish.

COLD BACON AND EGGS.

An economical way of using bacon and eggs that have been left from a previous meal is to put them in a wooden bowl and chop them quite fine, adding a little mashed or cold chopped potato and a little bacon gravy, if any was left. Mix and mould it into little balls, roll in raw egg and cracker crumbs, and fry in a spider the same as frying eggs. Fry a light brown on both sides. Serve hot. Very appetizing.

SCRAPPEL.

Scrappel is a most palatable dish. Take the head, heart and any lean scraps of pork, and boil until the flesh easily slips from the bones. Remove the fat, gristle and bones, then chop fine. Set the liquor in which the meat was boiled aside until cold, take the cake of fat from the surface and return to the fire. When it boils put in the chopped meat and season well with pepper and salt. Let it boil again, then thicken with corn meal as you would in making ordinary corn meal mush, by letting it slip through the fingers slowly to prevent lumps. Cook an hour, stirring constantly at first, afterwards putting back on the range in a position to boil gently. When done pour into a long, square pan, not too deep, and mould. In cold weather this can be kept several weeks. Cut into slices when cold, and fried brown, as you do mush, is a cheap and delicious breakfast dish.

ROAST LEG OF PORK.

Choose a small leg of fine young pork, cut a slit in the knuckle with a sharp knife and fill the space with sage and onion chopped, and a little pepper and salt.

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When half done score the skin in slices, but do not cut deeper than the outer rind. Apple sauce and potatoes should be served with it. The gravy is to be made the same way as for beef roast, by turning off all the superfluous fat and adding a spoonful of flour stirred with a little water. Add water to make the right consistency. Serve in a gravy boat.

BOILED LEG OF PORK.

For boiling, choose a small, compact, well-filled leg, and rub it well with salt. Let it remain in pickle for a week or ten days, turning and rubbing it every day. An hour before dressing it put it into cold water for an hour, which improves the color. If the pork is purchased ready salted, ascertain how long the meat has been in pickle, and soak it accordingly. Put it into a boiling-pot with sufficient cold water to cover it. Let it gradually come to a boil, and remove the scum as it rises. Simmer it very gently until tender, and do not allow it to boil fast, or the knuckle will fall to pieces before the middle of the leg is done. Carrots, turnips or parsnips may be boiled with the pork, some of which should be laid around the dish as a garnish.

Time—A leg of pork weighing eight pounds, three hours after the water boils, and to be simmered very gently.

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SALADS

MAYONAISE DRESSING.

One pint Wesson Salad Oil, 3 eggs, 1 lemon, saltspoon salt, saltspoon mustard (dry), dash cayenne, vinegar, cream (if desired).

Place yolks of three eggs (which must be cold) in bowl (also cold), adding mustard, salt and pepper, stirring slowly (always in same direction) for ten minutes, adding drop or two of oil at a time until thick, when add little lemon juice and vinegar alternately as oil thickens, until all of the oil has been well mixed in. If desired for use immediately, cream may be added, which adds to its taste. Miss C. W. Baker.

BANANA SALAD.

Peel large, firm bananas, roll them (whole) first in a salad dressing then in finely chopped nuts. Serve on lettuce leaves. E. F. S.

CHICKEN SALAD.

Boil the fowls tender and remove all the fat, gristle and skin; mince the meat in small pieces, but do not hash it. To one chicken put twice and a half its weight in celery, cut in pieces of about one-quarter of an inch. Mix thoroughtly and set in a cool place—the ice chest.

In the meantime prepare a "Mayonnaise dressing," and when ready for the table pour this dressing over the chicken and celery, tossing and mixing it thoroughly. Set it in a cool place until ready to serve. Garnish with celery tips, or cold hard-boiled eggs, lettuce leaves, from the heart, cold boiled beets or capers, olives.

Crisp cabbage is a good substitute for celery. When celery is not to be had, use celery vinegar in the dressing. Turkey makes a fine salad.

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CABBAGE SALAD.

Chop small, hard head of cabbage fine and let soak in salt and water one hour. When ready melt one tablespoon of butter in a good-sized saucepan. Add to this two tablespoons of sugar, three eggs well beaten and one teaspoon of mustard which has been mixed with a little vinegar. Add to this half pint vinegar and one cup boiling kater, adding the water very slowly and stirring until the dressing becomes smooth and thick. When done add the cabbage (first straining off all the water) and let it remain on the fire until thoroughly warmed through.

LOBSTER SALAD.

Using canned lobsters, take a can, skim off all the oil on the surface, and chop the meat up coarsely on a flat dish. Prepare the same way six heads of celery. Mix a teaspoonful of mustard into a smooth paste with a little vinegar; add yolks of two fresh eggs, a tablespoonful of butter, creamed, a small teaspoonful of salt, the same of pepper, a quarter of a teaspoonful of cayenne pepper, a gill of vinegar, and the mashed yolks of two hard-boiled eggs. Mix a small portion of the dressing with the celery and meat, and turn the remainder over all. Garnish with the green tops of celery and a hard-boiled egg, cut into thin rings.

LETTUCE SALAD.

Have the letuce nicely washed and dried on a soft towel. Arrange it neatly in a salad bowl with the hard parts of the leaves down. Put a half teaspoonful of salt quarter of a teaspoonful of black pepper into a bowl. Add gradually, stirring all the while, two tablespoonsful of olive oil. Now add one tablespoonful of tarragon vinegar, mix. Add another tablesponful of oil, then another; add three drops of onion juice, and pour this mixture

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carefully all over the top of the lettuce. Stir it around and serve immediately. This really should be done on the table, as the vinegar wilts the lettuce and robs it of its crispness.

HYDEN SALAD.

To one gallon of cabbage chopped fine add half gallon of chopped green tomatoes, one quart of green peppers (seeds taken out), one quart of onions chopped fine. Drain and throw away the juice. Add four tablespoonsful of mustard, two of cinnamon, one of cloves, two of celery seed, two pounds of sugar, one large spoon of salt, half gallon of vinegar. Mix well together and boil 25 minutes. Mrs. J. M. Edwards.

SALAD OF MIXED FRUITS.

Put in the center of a dish a pineapple properly pared, cored and sliced, yet retaining as near as practicable, its original shape. Peel, quarter and remove the seeds from four sweet oranges. Arrange them in a border around the pineapple. Select four fine bananas, peel and cut into slices lengthwise. Arrange these zigzag fashion around the border of the dish. In the V-shaped spaces around the dish put tiny mounds of grapes of mixed colors. When complete, the dish should look very appetizing. To half a pint of clear sugar syrup add half an ounce of good brandy, pour over the fruit and serve.

ORANGE COCOANUT SALAD.

Peel and slice a dozen oranges, grate a cocoanut and slice a pineapple. Put alternate layers of each until the dish is full. Then pour over them sweetened wine. Served with small cakes.

When oranges are served whole they should be peeled and prettily arranged in a fruit dish. A small

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knife is best for this purpose. Break the skin from the stem into six or eight even parts, peel each section down half way, and tuck the point in next to the orange.

GRAPEFRUIT SALAD.

Select six large, firm grapefruit, cut in halves (across the grain) and remove the pulp without mashing or squeezing, if possible, getting the meat out in solids and placing in bowl, after which drain off surplus juice, sprinkle lightly with salt. Shell and divide into eighths, one pound English walnuts, wash and cut one stalk celery, adding these to the grapefruit squares. This salad can be served in either lettuce leaves or the unbroken halves of the grapefruit skins. Serve with mayonnaise dressing.

Charlotte Baker.

SARDINE SANDWICHES.

One box of sardines, chopped fine, three eggs, boiled, chopped fine. Season the eggs with salt, pepper, mustard, grated horseradish and a little lemon juice. Mix all together and spread between buttered bread or crackers.

E. F. S.

SALMON SALAD.

Remove bones and skin from one pound can salmon. Drain off liquid. Chop fine three large, solid apples and one large bunch celery. Mix celery, apples and salmon together, adding saltspoon cayenne pepper and salt and a squeeze of lemon. Use mayonnaise dressing.

Charlotte Baker.

SHRIMP SALAD.

Half box gelatine, one cup lemon juice, two-thirds cup sugar, one cup green peas, one cup cold water, two cups boiling water, one can shrimps.

Soak gelatine in the cold water ten minutes. Add

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sugar and lemon juice. Then add boiling water. Cool and before it sets mold in the shrimps and peas. Serve with mayonnaise. Suggestions for garnishing: Parsley, celery tops, beets or carrots cut in cubes.

BOILED DRESSING.

One teaspoon salt, one teaspoon mustard, two teaspoons sugar, little cayenne, one egg slightly beaten, yolk only, one or two tablespoons melted butter, three-quarters of cup of sweet milk or cream, quarter cup vinegar.

Mix dry ingredients in a double boiler, add one egg, milk or cream and butter. Beat all well together, then add vinegar, slowly stirring constantly. Cook until thick, stirring constantly.

FRUIT SALAD.

Dissolve one package strawberry or raspberry Jell-O in one pint of boiling water. Slice two oranges or two bananas, or any fruit desired, and when the Jell-O is half set stir fruit into same and set away to harden.

PRESBYTERIAN SALAD DRESSING.

One egg, half tablespoonful sugar, half cup milk, half teaspoon salt, quarter teaspoon mustard, three tablespoonfuls vinegar, one tablespoonful butter, a sprinkle of cayenne. Mix the dry ingredients and rub the butter into the mixture. Make a custard of the egg and milk, and to it add the above mixture. Add vinegar last.

Mrs. Winn.

HINTS ON SALAD DRESSINGS.

Salad dressings are emulsions of oil with condiments. To make an emulsion are wanted water, an emulsifying material, and oil. Mayonnaise dressing is usually prepared by emulsifying the oil with the yolk of a raw egg. If an equal volume of water be thoroughly mixed

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with the egg yolks before adding the oil, the emulsion is made much more rapidly and holds together much longer than if the water is not used.

French Dressing consists of a mixture of salt, pepper, oil and vinegar. The best way to mix ingredients is to dissolve the salt and pepper with the required amount of vinegar in a bottle, then pour in the oil and thoroughly shake together for a minute or two before applying to the salad. In preparing salad dressings select the materials with great care. This applies particularly to the eggs and oil. Lemon juice can be used to advantage in place of vinegar.

SALAD DRESSING.

One cup boiling water, one tablespoonful flour, one tablespoon butter, two eggs (yolks), four tablespoons olive oil, two tablespoons vinegar, salt and mustard to taste. Cream flour and butter, add slowly boiling water, stir until thick. Let it simmer on the stove while mixing other ingredients. Stir all together and beat until creamy.

Mrs. C. M. Chandler, Jr.

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PICKLES

PICKLED CABBAGE (Purple).

Cut a sound cabbage into quarters, spread it on a large flat platter or dish and sprinkle thickly with salt. Set it in a cool place for twenty-four hours, then drain off the brine, wipe it dry and lay it in the sun two hours and cover with cold vinegar for twelve hours. Prepare a pickle by seasoning enough vinegar to cover the cabbage with equal quantities of mace, allspice, cinnamon and black pepper, a cup of sugar to every gallon of vinegar, and a teaspoonful of celery seed to every pint. Pack the cabbage in a stone jar; boil the vinegar and spices five minutes and pour on hot. Cover and set away in a cool, dry place. It will be good in a month. A few slices of beet root improves the color.

PICKLED WHITE CABBAGE.

This recipe recommends itself as of a delightful flavor, yet easily made and a convenient substitute for the old-fashioned, tedious method of pickling the same vegetable. Take a peck of quartered cabbage, put a layer of cabbage and one of salt; let it remain over night. In the morning squeeze them and put them on the fire, with four chopped onions covered with vinegar. Boil for half an hour, then add one ounce of tumeric, one gill of black pepper, one gill of celery seed, a few cloves, one tablespoonful of allspice, a few pieces of ginger, half an ounce of mace and two pounds of brown sugar. Let it boil half an hour longer, and when it is cold it is fit for use. Four tablespoonsful of made mustard should be added with the other ingredients.

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PICKLED CAULIFLOWER.

Break the heads into small pieces and boil ten or fifteen minutes in salt and water. Remove from the water and drain carefully. When cold place in a jar and pour over it hot vinegar, in which has been scalded a liberal supply of whole cloves, pepper, allspice and white mustard. Tie the spices in a bag, and, on removing the vinegar from the fire, stir into each quart of it two teaspoonsful of French mustard, and half a cup of white sugar. Cover tightly and be sure to have the vinegar cover the pickle.

PICCALILI.

One peck of green tomatoes, eight large onions, chopped fine with one cup of salt well stirred in. Let it stand over night. In the morning drain off all the liquor. Now take two quarts of water and one of vinegar, boil all together twenty minutes. Drain all through a sieve or colander. Put it back into the kettle again, turn over it two quarts of vinegar, one pound of sugar, half a pound of white mustard seed, two tablespoonsful of ground pepper, two of cinnamon, one of cloves, two of ginger, one of allspice and half a teaspoonful of cayenne pepper. Boil all together fifteen minutes or until tender. Stir it often to prevent scorching. Seal in glass jars.

A most delicious accompaniment for any kind of meat or fish.

CHILI SAUCE.

Fifty large, ripe tomatoes, eighteen good-sized onions, twelve green peppers, with seeds removed, two heads celery, one dozen ripe pears, one dozen ripe peaches, these all chopped fine. Add one gallon cider vinegar, four tablespoonsful salt, three of cinnamon, one of allspice, one of cloves, one of mace, one dessert-spoonful of cayenne pepper, three cupsful of sugar. Cook four hours, stirring frequently, the last hour constantly.

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CABBAGE PICKLE—SWEET.

Chop one head of cabbage fine, sprinkle with a little salt and let it stand over night. Also cut up six or eight medium sized onions, sprinkle with salt and let it remain over night. Next morning put in a cloth and squeeze out the water. To this add one teaspoonful ground cinnamon, allspice, cloves and ginger, some white mustard and celery seed, a little red pepper and as much sugar as desired. Mix well together and cover with cold vinegar and bottle. Mrs. A. Screven.

PICKLED OYSTERS.

One gallon of oysters. Wash them well in their own liquor. Carefully clear away the particles of shell, then put them into a kettle, strain the liquor over them, add salt to your taste. Let them come just to the boiling point or until the edges curl up. Then skim them out and lay in a dish to cool. Put a sprig of mace and a little cold pepper and allow the liquor to boil some time, skimming it now and then so long as any scum rises. Pour into a pan and let it cool. When perfectly cool add a half pint of strong vinegar, place the oysters in a jar and pour the liquor over them.

RIPE CUCUMBER PICKLES (Sweet).

Pare and seed ripe cucumbers. Slice each cucumber lengthwise into four pieces, or cut it into fancy shapes, as preferred. Let them stand twenty-four hours covered with cold vinegar. Drain them, then put them into fresh vinegar, with two pounds of sugar and one ounce of cassia buds to one quart of vinegar and a tablespoonful of salt. Boil all together twenty minutes. Cover them closely in a jar.

COLD CATSUP.

Mix thoroughly together two quarts finely chopped ripe tomatoes, half cup grated horseradish, half cup of

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salt, half cup finely chopped onions, half cup black mustard seed, half cup white mustard seed, one tablespoon celery seed, one tablespoon black pepper, one pod of red pepper chopped fine, one teaspoon each powdered cloves, mace and ground cinnamon, three tablespoons of sugar. This does not need cooking. Keep air tight.

Mrs. F. W. Winn.

MINT SAUCE FOR SPRING LAMB.

One cup chopped mint leaves, half cup vinegar, quarter cup powdered sugar; mix one hour before serving.

CHOWCHOW (Superior English Recipe.)

This excellent pickle is seldom made at home, as we can get the imported article so much better than it can be made from the usual recipes. This we can vouch for as being as near the genuine article as can be made. One quart of young, tiny cucumbers, not over two inches long, two quarts of very small white onions, two quarts of tender string beans, each one cut in halves, three quarts of green tomatoes, sliced and chopped very coarsely, two fresh heads of cauliflower, cut into small pieces, or two heads of white, hard cabbage.

After preparing these articles put them in a stone jar, mix them together, sprinkling salt between them sparingly. Let them stand twenty-four hours, then drain off all the brine that has accumulated. Now put these vegetables in a preserving kettle over the fire, sprinkling through them an ounce of tumeric for coloring, six red peppers, chopped coarsely, four tablespoonsful of mustard seed, two of celery seed, two of whole allspice, two of whole cloves, a coffee cup of sugar and two-thirds of a teacup of best ground mixed mustard. Pour on enough of the best cider vinegar to cover the whole well, cover tightly and simmer all well until it is cooked all through

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and seems tender, watching and stirring it often. Put in bottles or glass jars. It grows better as it grows older, especially if sealed when hot.

TOMATO JELLY.

Three-quarters box Gelatine (scant measure), three-quarters cup cold water, one can tomatoes, half an onion, stalk of celery, bay leaf, two cloves, few grains cayenne, two tablespoonsful Tarragon vinegar. Soften the Gelatine five minutes in the cold water. Cook together the other ingredients, except the vinegar, ten minutes; add the vinegar and softened Gelatine and stir until dissolved, then pass through a sieve fine enough to keep the seeds back. Pour into a mould and set in a cool place or on ice to form. When cold turn from the mould, garnish with crisp lettuce leaves and pour mayonnaise dressing over the whole. Or the jelly may be broken or cut as desired and used as a garnish for salads or cold meats.

CAPER SAUCE.

Two tablespoons butter, one tablespoon flour, mix well; pour on boiling water till it thickens; add one hard boiled egg, chopped fine, and two tablespoon capers.

B.

CHILI SAUCE.

Two cups vinegar, two cups sugar, three large onions chopped fine, one quart can tomatoes, two teaspoons salt, two teaspoons cloves, two teaspoons cinnamon, one-third teaspoon red pepper, ground. Boil slowly for an hour and twenty minutes, cool and put in bottles or jars.

Kate G. Laffitte.

CUCUMBER CATSUP.

Strain all the juice you can from cucumbers that have been grated and allowed to drain for two or three hours.

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Then pour over the grated cucumbers as much vinegar as there was juice drained off, and season with pepper and salt and such spices as you wish.

GREEN TOMATO SOY.

Two gallons green tomatoes, sliced, unpeeled twelve good-sized onions, sliced, two quarts best apple vinegar, one quart sugar, two tablespoons salt, two tablespoons ground mustard, two tablespoons black pepper, one tablespoon whole allspice, one tablespoon whole cloves. Mix all together and stew in an agate saucepan or kettle till tender. Stir often and put in glass jars.

CRANBERRY FRAPPE (Economical).

One tablespoonful Gelatine, one quart cranberries, juice of two lemons, two heaping cups of sugar, one cup boiling water, one quart cold water.

Soak Gelatine in one cup cold water. Cook cranberries in three cups of water until soft, then force through a sieve. Add sugar, lemon juice and Gelatine dissolved in one cup boiling water. Freeze. This is better if allowed to stand from two to three hours. A delicious accompaniment to the turkey course.

POTATO SALAD.

Six Irish potatoes, quarter of a pound of white meat, one onion, pepper, salt, vinegar and hot water. Wash the potatoes thoroughly and boil them with the skins on. Cut the meat into small pieces the size of a dice; fry nice and brown. Cut the onion up into smallest possible pieces. When the potatoes are thoroughly done and dry peel and slice. Sprinkle the raw onion over the potatoes, pour on top of this the meat and grease, pepper, salt and vinegar to taste, and add two tablespoonsful hot water.

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Then take a fork and mix the ingredients thoroughly together. The hot water keeps the potatoes soft and greatly improves the salad. Mrs. E. McEwen.

CATSUP.

TOMATO CATSUP.

Boil together till done one dozen large ripe tomatoes, two onions cut fine, three green peppers, two tablespoons salt, two tablespoons brown sugar, two tablespoons ginger, one tablespoon cinnamon, one tablespoon mustard, one grated nutmeg, one quart apple vinegar.

PEACH PICKLE.

Peel peaches and use whole, proceed as for pears. Plums are delicious treated in the same way. They can be peeled by scalding and slipping the skin.

Mrs. F. W. Winn.

SWEET PICKLED PEARS.

Peel and cut fruit and put a few cloves in the cut pear, sticking one or two in each piece. Lay in dishes a layer of fruit and a layer of sugar, allowing four pounds of sugar to six pounds of fruit; let it set over night. Pour juice and fruit into a preserve kettle and let it boil till they begin to look clear; take fruit out and boil juice; boil down about one-fourth, add one pint vinegar, half teaspoon of ground cinnamon, allspice and mace; let it simmer; pour in fruit; let it all come to a boil and put fruit in cans, filling with the syrup.

SWEET PEACH PICKLES.

Put four quarts firm press peaches in vessel of cold water, to which add one teaspoon cooking soda. Rub each peach separately with coarse cloth until the fur has been removed. Place in porcelain boiler and scald, after

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which remove and place on cloth to drip. Take a silver fork and prick in several places, then stick several cloves in each peach.

Make a syrup of sufficient vinegar to cover peaches thoroughly, adding sugar to make as sweet as desired. Boil the syrup several minutes, dropping the peaches in one at a time while the syrup is hot. Remove to earthen bowl or jar and let stand over night. Next day place peaches in jars (which can be sealed) and boil vinegar again and pour over them, sealing jar tightly.

Mrs. Baker.

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VEGETABLES

BOILED RICE.

Pick over and wash the rice through several waters to remove the dust and loose starch. Use a pot or saucepan which will hold four quarts of water, and have the water boiling. Add one teaspoonful of salt and shake the drained rice gradually into the water so as not to check the boiling. Keep at a galloping boil so that the grains may not have a chance to settle and stick together. In ten or twelve minutes take out a few of the grains and rub them between the thumb and finger. If they are perfectly soft all through, the rice is done, but if a hard core still remains the rice must boiled a few minutes longer. Rice will cook tender in from twelve to twenty minutes, according to the variety and age. When thoroughly done pour into a colander to drain. Place the colander over a saucepan of boiling water, cover with a napkin and let stand for at least ten minutes.

BOILED WINTER SQUASH.

This is much finer than the summer squash. It is fit to eat in August, and, in a warm, dry place, can be kept well all winter. The color is a very bright yellow. Pare it, take out the seeds, cut it in pieces and stew it slowly till quite soft in a very little water. Afterwards drain, squeeze and press it well, then mash it with a very little butter, pepper and salt. They will boil in from twenty to forty minutes.

BAKED MUSHROOMS.

Prepare them the same as for stewing. Place them in a baking pan in a moderate oven. Season with salt,

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pepper, lemon juice and chopped parsley. Cook in the oven fifteen minutes; baste with butter. Arrange on a dish and pour the gravy over them. Serve with sauce made by beating a cup of cream, two ounces of butter, a tablespoonful of chopped parsley, a little cayenne pepper, salt, a tablespoonful of white sauce and two tablespoonsful of lemon juice. Put in a saucepan and set on the fire. Stir until thick, but do not let boil. Mushrooms are very nice when placed on slices of well-buttered toast when set into the oven to bake. They cook in about fifteen minutes.

BAKED WINTER SQUASH.

Cut open the squash, take out the seeds, and without paring cut it up into large pieces. Put the pieces on tins or in a dripping pan, place in a moderately hot oven and bake about an hour. When done, peel and mash like mashed potatoes, or serve the pieces hot on a dish, to be eaten warm with butter like sweet potatoes. It retains its sweetness much better baked this way than when boiled.

ASPARAGUS ON TOAST.

Have stalks of equal length; scrape lower ends; tie in small bunches with tape. Cook 20 to 30 minutes, according to size. Dip six to eight slices dry toast in asparagus liquor, lay on hot platter; place asparagus on them and cover with a white or drawn butter sauce. In making sauce use asparagus liquor and water or milk in equal quantities.

BOSTON BAKED BEANS.

Soak one quart of beans over night. In the morning wash them, boil in slightly salted water until the skins begin to crack, then add half teaspoonful of baking soda; when through foaming wash again in cold water and put

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beans in a two-quart stone jar or crock with a half pound of salt pork on top. Mix together one tablespoon of dry mustard, one-half teaspoon of pepper, one teaspoon of salt and half cup of vinegar. Pour this and a half cup of Karo syrup over the beans and fill the jar with boiling water and bake in oven at least six hours, keeping filled with boiling water. Mrs. Fulton.

FRIED RAW POTATOES.

Peel half a dozen medium-sized potatoes very evenly, cut them in slices as thin as an egg shell, and be sure to cut them from the **breadth**, not the length, of the potato. Put a tablespoonful each of butter and sweet lard into the frying pan, and as soon as it boils add the sliced potatoes, sprinkling over them salt and pepper to season them. Cover them with a tight-fitting lid and let the steam partly cook them.

FRIED EGG PLANT.

Wipe the egg plant, cut in quarter-inch slices, soak in salted cold water one hour. Dip each slice in beaten egg and corn meal, and fry in butter or Wesson Cooking Oil until inside is very soft.

LYONNAISE POTATOES.

Cut cold (boiled) potatoes into dice, and to every pint of potatoes allow one small onion chopped fine, or two tablespoons of onion juice, two tablespoons of butter, one tablespoon of chopped parsley, salt and pepper to taste. Put the butter in a frying pan and when hot add the onion; stir until the onion begins to brown, then add the potatoes and stir until they are thoroughly heated through and a light brown; season and serve.

MACARONI CROQUETTES.

Break one-quarter of a pound of macaroni into half-inch pieces and boil rapidly in plenty of boiling salted

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water for about twenty-five minutes; throw in cold water for about five minutes to bleach, then drain. Scald one cup of milk; rub one large teaspoonful of butter and two rounding tablesponsful of flour together until smooth, then stir this into the scalded milk. Stir continually until it thickens; add the yolk of one egg, beat for half a minute over the fire; add the macaroni; one tablespoonful of Parmesan cheese, salt and pepper to taste. Mix well, cool and form into croquettes; roll in egg and bread-crumbs and fry in smoking hot fat. Serve with cream sauce.

NEW POTATOES AND CREAM.

Wash and rub new potatoes with a coarse cloth or scrubbing brush; drop into boiling water and boil briskly until done, and no more; press a potato against the side of the kettle with a fork; if done, it will yield to a gentle pressure; in a saucepan have ready some butter and cream, hot, but not boiling, a little green parsley, pepper and salt; drain the potatoes, add the mixture, put over hot water for a minute or two and serve.

PIE PLANT.

Cut in pieces, put into a baking dish in layers, with an equal amount of sugar. Cover closely and bake.

Mrs. O'Keefe.

POTATO PUFFS.

Prepare the potatoes as directed for mashed potatoes. While hot, shape in balls about the size of an egg. Have a tin sheet well buttered, and place the balls on it. As soon as all are done, brush over with beaten egg. Brown in the oven. When done, slip a knife under them and slide them upon a hot platter. Garnish with parsley and serve immediately.

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POTATO SNOW.

Choose some mealy potatoes that will boil exceedingly white; pare them and cook them well, but not so as to be watery; drain them and mash and season them well. Put in the saucepan in which they were dressed, so as to keep them as hot as possible; then press them through a wire sieve into the dish in which they are to be served; strew a little fine salt upon them previous to sending them to table. French cooks also add a small quantity of pounded loaf sugar while they are being mashed.

SCALLOPED POTATOES.

Peel and slice raw potatoes thin, the same as for frying. Butter an earthen dish, put in a layer of potatoes and season with salt, pepper, butter, a bit of onion chopped fine, if liked; sprinkle a little flour. Now put another layer of potatoes and the seasoning. Continue in this way till the dish is filled. Just before putting into the oven pour a quart of hot milk over. Bake three-quarters of an hour.

Cold boiled potatoes may be cooked the same. It requires less time to bake them; they are delicious either way. If the onion is disliked, it can be omitted.

SCOTCH POTATO SCONES.

Cup and a half flour, third of a cup butter, one cup mashed potatoes, two teaspoons baking powder, half teaspoon salt. Sift flour, salt and baking powder together, after adding mashed potatoes, rub in butter lightly. Make a soft dough by adding well-beaten egg. If necessary, add a little milk. Divide dough into three parts and roll into rounds one-half inch thick. Cut each of these across twice so as to make four parts. Bake in a quick oven. Split, butter and serve hot. E. C. Lee.

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SARATOGA CHIPS.

Peel good-sized potatoes and slice them as evenly as possible. Drop them into ice water; have a kettle of very hot lard, as for cakes; put a few at a time into a towel and shake, to dry the moisture out of them, and then drop them into the boiling lard. Stir them occasionally, and when of a light brown take them out with a skimmer, and they will be crisp and not greasy. Sprinkle salt over them while hot.

STEWED PUMPKIN.

See stewed pumpkin for pie. Cook the same, then after stewing season the same as mashed potatoes. Pumpkin is good baked in the same manner as baked winter squarsh.

SPINACH.

It should be cooked so as to retain its bright green color and not sent to table, as it so often is, of a dull brown or olive color; to retain its fresh appearance, do not cover the vessel while it is cooking.

Spinach requires close examination and picking, as insects are frequently found among it and it is often gritty. Wash it through three or four waters. Then drain it and put it in boiling water. Fifteen to twenty minutes is generally sufficient time to boil spinach.

SCALLOPED TOMATOES.

Remove the tops of fresh, ripe tomatoes and a little of the inside. Prepare buttered crumbs, season with salt, pepper, celery, powdered sugar and a dash of onion; fill the cavity in tomatoes and cover top with crumbs; bake in a hot oven till crumbs brown.

Mrs. F. W. Winn.

SAVANNAH LIGHTING COMPANY. ELECTRIC SAD IRONS ARE FINE.

WESSON OIL SAVES DIGESTION
Try it

BEANS, WHITE, RED OR BLACK, A LA CALABANO.

Take one quart of beans, and soak in plenty of water over night. When ready to cook, wash well and put in pot with liberal amount of cold water, bring to a boil slowly, and then when about one-third cooked add either a medium of white meat or one tablespoonful of lard, boil until nearly cooked, then add one small onion cut up fine and one clove of garlic, mashed; boil until onion and garlic are cooked, then add one tablespoon of either vinegar or Worcestershire Sauce; at the same time mash a few of the beans, which ought to be soft by this time, against the side of the pot, and stir; this makes a nice gravy for the beans. Salt to taste. Take care you do not have too much water when using onion and garlic.

Mrs. E. A. Brooks.

STUFFED TOMATOES.

Select solid tomatoes and cut a slice from the stem end; remove the seeds; mix together half a pint of dry bread crumbs, half a pint of chopped nuts, a little parsley, if convenient, salt and a dash of pepper. Break in one raw egg. Stuff this into the tomatoes, replace the slice cut off and bake in a moderate oven for half an hour.

E. F. S.

TOMATO PILLAU A LA SOUTH CAROLINA.

One can or one quart tomatoes, one dozen small slices bacon, three cups rice. Cut bacon very thin and into small pieces and fry crisp but not to scorch. Drain off all moisture from tomatoes and chop until very fine, removing hard lumps. Fry tomato pulp in hot bacon drippings until well cooked, then add moisture and pieces of bacon. Season with salt and pepper and a little sugar if tomatoes are very acid. Scrub rice and add to mixture with enough boiling water to cover to the depth

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of one inch. Place on back of stove not too far from fire, and stir gently with a fork occasionally to prevent burning. Mrs. J. P. Rivers.

TURNIPS.

Turnips are boiled plain with or without meat, also mashed like potatoes and stewed like parsnips. They should always be served hot. They require from forty minutes to an hour to cook.

VEGETABLE HASH.

Chop rather coarsely the remains of vegetables left from a boiled dinner, such as cabbage, parsnips, potatoes, etc., sprinkle over them a little pepper, place in a sauce-pan or frying pan over the fire; put in a piece of butter the size of a hickory nut; when it begins to melt tip the dish so as to oil the bottom and around the sides, then put in the chopped vegetables, pour in a spoonful or two of hot water from the tea-kettle, cover quickly so as to keep in the steam. When heated thoroughly take off the cover and stir occasionally until well cooked. Serve hot. Persons fond of vegetables will relish this dish very much.

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SNOWDRIFT HOGLESS LARD
PURE, CLEAN AND WHOLESOME

OMELETS

SPANISH OMELET, WITH SHRIMP.

Take one quart of shrimps, pick, and if very large cut into two or three pieces, one medium sized onion, three tomatoes and one large sweet green bell pepper, one clove of garlic and one gill of sweet milk and four eggs, two or three sprigs of parsley and one tablespoon good butter. First take the onion and slice it; after making your butter hot turn in your onion and fry a light brown, taking care not to burn. Now take shrimp, after cutting as before stated, and the tomatoes, also cut up, and turn them both into the pan with the onion, the clove of garlic, mashed with a spoon or handle of cooking knife, and put in at the same time. Cover your pan and cook slowly until your tomatoes are cooked and shrimp well heated. Now take eggs and beat them thoroughly, after which mix in the milk. Have your pan hot; turn milk and eggs in with the rest of the ingredients, which by this time will be thoroughly cooked, stir all together in the pan with a fork two or three times until well mixed. Cover pan two or three minutes. The garlic may be omitted, if desired, and parsley used instead, but I prefer with both. Mrs. E. A. Brooks.

OMELET.

Four (4) eggs, beaten separately; to the well beaten yolks add salt, one (1) heaping tablespoon flour, one (1) cup milk. Beat whites stiff, add to this yolk mixture. Put into well buttered hot frying pan. Cover until it sets (slow fire), when brown top in oven.

(Miss) Angeline Smallwood.

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STUFFED EGGS.

Hard boil six eggs, cut them into halves lengthwise, take out the yolks carefully, mash them fine, add a tablespoonful of melted butter, a half teaspoonful of salt, a tablespoonful of chopped ham or tongue, and a dash of pepper, rub until smooth. Fill the whites with this mixture, and press the corresponding halves together, hold them for a moment until there is no danger of their falling apart. Now dip them carefully in beaten egg, and then in bread, then again in egg and then in bread crumbs, and fry in smoking hot fat. Serve with cream sauce poured around them.

ORANGE OMELET.

Peel and remove pith from three large, juicy oranges, cut in dainty cubes, sprinkle over half cup powdered sugar, and allow to stand in cool place until juice is well drawn out. Drain off half cup juice, add one tablespoonful lemon juice, in which the grated rind of half an orange and half a lemon have soaked for one hour. Cook thoroughly one and one-half level tablespoonsful Kingsford's Corn Starch in one tablespoonful butter, but do not brown; gradually add the half cup drained juice, and stir constantly while cooking. Remove from fire, beat smoothly, and when nearly cold beat in the well beaten yolks of five eggs, add a few grains salt, and fold in the stiffly beaten whites of three eggs. Cook in hot buttered omelet pan until firm, fold and roll onto a hot platter. Garnish with watercress or parsley, and two slices of orange cut across to show rind and into four triangles each, over top of omelet. Serve the orange cubes in sauce dishes apart with the omelet.

OMELET (A LA KINGSFORD).

Cook one level tablespoonful Kingsford's Corn Starch in half a cup scalded milk until smoothly thick-

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SNOWDRIFT IS AS PURE AND CLEAN AS ITS NAME SUGGESTS

ened. When cooled so that it will not cook the egg, stir the sauce into three eggs and beat only enough to blend. Then add one-quarter tablespoonful salt and pepper to taste. Cook in hot buttered omelet pan until set. Fold over in half and serve at once on a hot platter. Makes a very delicate omelet, and may be served without filling or sauce.

PLAIN CORN STARCH OMELET.

Melt two tablespoonsful of butter, in it stir and cook two and a half level tablespoonsful Kingsford's Corn Starch, half teaspoonful salt and a dash of white pepper. When boiling and frothy, stir in one cup of cold milk; cook for two minutes, then add half a cup of boiling water; continue stirring until the whole is smooth and has boiled vigorously for three minutes, then beat in the yolks of three eggs and cut and fold in the stiffly beaten whites of three eggs. Turn the mixture into a buttered serving dish and cook in a moderate oven 25 minutes. Serve at once from the baking dish.

OMELET, GERMAN STYLE.

Prepare half a cup cream sauce. Beat three whole eggs and one extra yolk together until light; add cream sauce and mix well, then add quarter teaspoonful salt, little grated nutmeg, quarter teaspoonful white pepper, one tablespoonful finely chopped onion and one tablespoonful chopped sweet green pepper. Cook in a buttered frying pan. Serve with strips of curly bacon and parsley as garnishing.

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BREAD, BISCUITS, ROLLS, MUFFINS, ETC.

ALMOND COOKIES.

Half pound butter, quarter pound sugar, three-quarters pound flour, one tablespoon Almond extract, one teaspoon Vanilla extract. Mix all the ingredients together and knead thoroughly. Roll thin, cut with cooky cutter and bake in a slow oven.

BALTIMORE BISCUIT.

Rub one-quarter pound of lard into two quarts of flour. Add two and one-half teaspoonsful of salt and two and one-half gills of water. Work well, and beat with a rolling pin or potato masher until the dough snaps when pulled. Break into pieces the size of a hickory nut and roll as thin as a wafer. Prick all over with a sharp fork. Bake in a quick oven to the color of crackers.

BROWN BREAD.

Four cups Indian meal, two cups rye meal, one cup molasses, one quart milk, one teaspoon soda in half cup warm water, saltspoon of salt; steam four hours.

BERRY MUFFINS.

One tablespoon of butter, half cup of sugar, one cup of milk, one egg, two scant cups of flour, two teaspoonsful of Royal Baking Powder, one cup of berries. Bake in buttered tins. Very nice.

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Use 1-3 less Snowdrift than any other brand of cooking fat and get better results.

DELICIOUS TEA ROLLS.

One cake Fleischmann's compressed yeast dissolved in a little warm water, add two eggs, two tablespoonsful of Magnolia milk, two of sugar, two scant teaspoonsful of salt, one teacup of mashed Irish potatoes, half a cup of Snowdrift lard, one quart of flour, and enough tepid water to make stiff batter (batter should be too thick to run); set bowl in warm place to rise; when twice its size the sponge is ready to be made up. Knead in from two to three pints of flour and put in a warm place to rise. When risen turn out gently on a well floured board and roll about one-quarter inch thick and cut into biscuits, which are to be placed in a well-greased pan or pans, for this will make from four to five dozen rolls; place the rolls so that they do not touch, grease well with soft butter and let them rise until they are about twice as thick as when cut; bake in a moderately hot oven.

These may be made flat like biscuit, or folded for lap rolls. In summer use only half a cake of yeast and mix between 11 and 12 o'clock for tea. In winter use a whole cake of yeast and mix by 8 or 9 o'clock a. m. for tea.

BREAD.

The same recipe, only knead more and shape into loaves. Mrs. Fleming Winn.

BREAKFAST CREAM PUFFS.

Two eggs, one cup milk, one cup water, one teaspoonful butter, one cup flour, salt to taste. Beat together for ten minutes the eggs, adding butter (after creaming), also half cup of the milk, half cup of the water, stirring in slowly cup of sifted flour, then adding the other half cup of water and half cup of milk and salt. Bake in a very quick hot oven in muffin rings. This will make ten puffs. Mrs. A. W. Baker.

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TO GLAZE BREAD AND ROLLS.

Put four level teaspoonsful of Kingsford's Corn Starch into a saucepan, add four tablespoonfuls cold water, mix and add one cup of boiling water. Stir over the fire till it cooks for eight minutes. Shortly before the bread and rolls are ready brush the top over with the Corn Starch mixture, then return to the oven to dry. Repeat this process in five minutes and a soft, rich crust will result. For sweetened rolls and buns dredge the top plentifully with granulated sugar, then baste with the corn starch preparation, then return to the oven to dry; repeat these processes several times and an exceedingly beautiful, tasty crust is produced.

BEATEN BISCUIT.

One quart of flour, teaspoonful of salt, a pinch of soda, what you can take between the tip of your thumb and first finger, four tablespoonsful of Wesson oil, enough ice water to make a very stiff dough. Beat till smooth and full of tiny air cells, which you can tell by cutting dough with sharp knife, or counting three hundred strokes. The dough should be beaten on a wooden board, locust preferred, with a clean, light axe or heavy mallet, rolling and folding the dough as it is beaten; roll out to about half an inch thick, cut with small heart-shaped cutter, stick with a three-pronged fork three times in center; bake in moderate oven until biscuit look dry in center, when tested.

CRULLER RECIPE.

One cup C sugar, one tablespoonful butter, two eggs, one quart flour, two teaspoonsful Royal Baking Powder, either nutmeg or vanilla flavoring. Roll out about quarter inch thick, cut and fry in Wesson cooking oil. Mrs. Rivers.

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Snowdrift is sold in 2 lb., 3 lb., 4 lb., 5 lb., 10 lb., 20 lb. & 50 lb. tins. Insist on getting it in original packages

CORN BATTER CAKES.

One and one-half cups white corn meal, sifted with a teaspoonful of sugar and a level teaspoonful of salt. Add one cup of boiled rice and a teaspoonful of lard. Mix all together and scald with two cups of boiling water, stirring constantly. Thin with one and one-half cups of sour milk, one-half teaspoonful of soda dissolved in milk; last stir one beaten egg and bake on hot greased griddle.

CHEESE BISCUIT.

Very delicious biscuits, to be served with salad or an afternoon tea, can be made with very little trouble. Allow an equal weight of flour, butter and grated Parmesan cheese. Add a little cayenne pepper and salt enough to flavor, and knead well together. Roll out into a thin paste, cut into small rounds with a biscuit cutter and bake to a light brown. If Parmesan cheese cannot be obtained, good old American dairy cheese, that is dry enough to grate fine, can be substituted, using somewhat less, however, than that of the Parmesan.

Mrs. Fleming Winn.

CHEESE CRACKERS.

Two teaspoons of grated cheese mixed with one of butter, spread on crackers and brown in the oven. A pinch of mustard and a pinch of cayenne improves it.

COOKIES.

Two cups C sugar, one cup butter, three cups flour, two teaspoons Royal Baking Powder, three eggs, if large, or four if eggs are small. Flavor with vanilla. Beat sugar, butter and eggs together, sift baking powder with flour and add gradually until the moisture of eggs and butter take up all the flour. Then roll and cut and bake until golden brown. **Do not add any moisture.**

Mrs. Rivers.

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CHILDREN'S RUSK.

One cake Fleischmann's Yeast, one cup lukewarm milk, three and one-half cups sifted flour, one egg, quarter cup butter, half cup light brown sugar, quarter teaspoonful salt, half teaspoonful cinnamon, one cup currants.. Dissolve yeast in the milk and add to this one and one-half cups of the flour to make sponge; let rise for one hour and a half. Then add the butter, sugar and salt, thoroughly mixed; the egg well beaten, currants floured, cinnamon and enough of the flour to make a soft dough. Knead thoroughly, but be careful to keep your dough soft. Let rise again for two hours. Then form into small round biscuits about the size of a small egg and place in well greased deep baking pans, brushing lightly between them with butter. Let rise for three-quarters of an hour in a warm place, free from draft. When light bake for half an hour in a moderate oven.

This recipe makes two and a half dozen very fine rusks; good at any time, but especially looked for by the young people around Christmas time.

The whole process takes about five hours.

HOW TO WARM OVER ROLLS, BISCUITS, ETC.

Place in pan and sprinkle lightly with cold water, cover over with another pan and place in a hot oven for about ten minutes. Rolls warmed over in this manner are just as nice as freshly baked rolls.

DROP COOKIES.

Two eggs, one and one-half cups sugar, half cup butter, half cup milk, two and one-half cups flour, one teaspoonful of Royal Baking Powder. Sprinkle thickly with sugar and cinnamon and bake in quick oven.

Mrs. Nichols.

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Every good grocer sells
SNOWDRIFT

DOUGHNUTS.

Two cups sugar, three eggs, one cup milk, small piece of butter, two quarts flour, with Royal Baking Powder. M. A. Screven.

FAIRY PUFFS.

One quart milk, six eggs, six tablespoonsful flour, two teaspoons vanilla extract. Beat the eggs very light, add the flour and beat again; add the milk and mix thoroughly. Bake in gem tins for about twenty minutes. Dust with powdered sugar and serve with butter.

GINGER SNAPS.

One pint molasses, half cup sugar, one tablespoonful butter; one tablespoonful lard, one tablespoonful pulverized ginger, Royal Baking Powder, flour. Place molasses, sugar, butter, lard and ginger on stove, stirring well until well blended, pour into bowl, adding into this one light teaspoonful soda, one beaten egg, and as much flour as will make consistent dough for rolling and cutting with biscuit cutter. Bake in quick oven.

Mrs. A. W. Baker.

GINGER SNAPS.

One-fourth of a pound of butter, one and three-fourths pounds of flour, three-fourths of a pint of black molasses, one-fourth of a pound of sugar, either brown or granulated, three heaping tablesponsful of ground ginger, one-half of a grated nutmeg, one teaspoonful of soda, or salaratus. Work the butter into the flour; dissolve the soda in the molasses, and into this mixture stir the sugar; then stir the molasses, sugar, ginger and spice into the butter and flour. Work well with the hands until smooth enough to roll. Roll very thin, cut into small cakes, bake rapidly for fifteen minutes.

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GRAHAM GEMS.

Two cups Graham flour, one cup white flour, two teaspoons Royal Baking Powder, tablespoon butter and same of Snowdrift lard, one egg, half cup molasses, a pinch of salt. Sift one cup white flour with baking powder and salt and mix with the Graham flour, melt the butter and lard and pour into the flour, then the molasses and egg, add milk enough to make a very stiff batter. Bake in gem pans in a quick oven.

Mrs. E. McEwen.

GINGERBREAD.

One cup molasses, one and a half tablespoons ginger, teaspoon salt, half teaspoon soda, four tablespoons dripping, half cup warm water, two and one-half cups flour. Sift ginger, salt and soda into the molasses, add the dripping softened, beat well, add the warm water and flour, bake in a shallow pan in a hot oven about 20 minutes.

Mrs. T. Tomlinson.

GOLDEN BALL CRULLERS.

One cup sugar, one egg, one cup sour milk, half a nutmeg, half teaspoon salt, three tablespoonsful melted Snowdrift, half teaspoon of soda, one teaspoon Royal Baking Powder, flour sufficient to make dough stiff enough to roll out. Roll quarter inch thick and cut with the little tin case which comes with indellible ink and drop in hot Wesson oil; cook till a light brown, sift pulverized sugar over them.

The same recipe is used in making the Marveles of ante-bellum days, only dough should be rolled thinner and cut with jagging iron into squares, strips and diamonds, with jag in center of each Marvel.

Mrs. Winn.

SAVANNAH LIGHTING COMPANY. COOK BY ELECTRICITY.

WESSON SALAD OIL
Better than Olive Oil for Dressings

HARD MOLASSES COOKIES.

Two cups molasses, one cup brown sugar, one cup lard, one teaspoon salt, one teaspoon ginger, one teaspoon cinnamon, half teaspoon cloves, two teaspoons baking soda dissolved in half cup boiling water; add enough flour to roll thin; bake in quick oven.

Mrs. T. Tomlinson.

HOME-MADE BREAD.

Four quarts flour, one Fleischman's yeast cake, one-quarter pound Snowdrift Lard. Put the yeast cake into a cup with a teaspoon sugar and same of flour and let it stand until thoroughly dissolved and rises well. Sift the flour into the bowl with the salt, rub the lard through the flour thoroughly, then put in the yeast, equal quantities milk and water (lukewarm), and knead thoroughly until the dough does not stick to the hands. Place a plate over the bowl and wrap up in paper and set to rise in a warm place for about five hours. Make into loaves (this quantity will make eight small loaves) and place in pans, setting before the fire about 15 minutes. Bake one hour in a moderate oven. Mrs. E. McEwen.

HYPOCRITES FOR BREAKFAST.

One cup flour, one teaspoon Royal Baking Powder, one egg; mix in stiff batter and fry golden brown in Wesson Cooking Oil. If dropped from a spoon into hot oil they will be hollow balls. Mrs. Rivers.

JUMBLES.

(This formula may be utilized in disposing of the egg-yolks left over after making cakes like angel food).

One cup butter, two cups sugar, two and one-half cups flour, eight eggs (yolks only), one teaspoon Royal Baking Powder, two teaspoons orange, lemon or vanilla extract (Sauer's). Cream the sugar and butter, add the

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egg-yolks well beaten, then add the flour, into which the baking powder has previously been sifted. Finally add the flavoring extract. Roll thin and cut with a regulation jumble cutter. When baked, sugar the tops.

MOLASSES COOKIES.

One cup molasses, two teaspoons ginger, one teaspoon salt, one teaspoon soda, two tablespoons warm water, half a cup dripping, flour to make stiff dough. Mix the ingredients, roll out and cut one-third inch in thickness; handle as little as possible, and do not use much flour in rolling. Bake five or ten minutes.

Mrs. McEwen.

MUFFINS.

Two and one-half cups flour, two eggs, one heaping tablesponful lard, one tablespoonful sugar, two teaspoons Royal Baking Powder, half teaspoonful salt. Beat the lard, salt, eggs and sugar together well; then add baking powder and flour and milk enough to make a stiff batter. Beat well. Bake in a brisk oven. A. B. Collins.

WHITE BREAD.

For Use Over Night.

One cake Fleischmann's Yeast, one quart water, three quarts sifted flour, two teaspoonsful lard, two teaspoonsful sugar, two teaspoonsful salt. Dissolve yeast and salt thoroughly, but separately, in the water, which should be lukewarm in winter and cold in summer. Add to this the lard and sugar and stir in sufficient of the flour to make dough stiff enough to be handled; then turn dough out on floured kneading board and knead thoroughly for ten or fifteen miuutes, or until it will not stick to the board or hand. Unless bread pan with cover is used, cover dough carefully with a cloth or paper to prevent crust from forming on top; then set aside to rise.

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Thou shalt not use any other cooking fat but
SNOWDRIFT

If set to rise between 9 and 10 in the evening, it should be light enough to pan at or before 7 next morning. Be sure to set the dough in a warm place, free from draft. In the morning knead thoroughly; divide into loaves; place in well greased baking pans and set to rise again until light. When well risen, which will be in about three-quarters of an hour, bake in a moderate oven for about one hour. This makes four ordinary sized loaves or three large loaves.

OLD MAIDS.

Roll beaten dough as thin as note paper, cut with large biscuit cutter (or tomato can makes a nice size); have Wesson Oil hot in a baking pan, just deep enough to cover the dough well; bake in stove till a light brown, and crisp; sprinkle with pulverized sugar when taken up. These are especially nice with cocoa.

BOSTON BROWN BREAD.

One cake Fleischmann's Yeast, one and three-quarter pints water, two cups Graham flour, half cup sifted rye flour, two and one-half cups sifted wheat flour, one and one-half cups sitfed corn meal, one tablespoonful butter, one teasponful salt, three-quarters cup molasses. Heat one pint of the water to boiling, and pour it over the corn meal and salt; let stand to scald for a few minutes. Then add the butter, melted, one cup of water, cold, molasses, graham, rye and wheat flours, and lastly the yeast, previously dissolved in the remaining half cup of lukewarm water; mix thoroughly; half fill well greased baking tins having covers, and set to rise for about two hours, or until within an inch of the top. Then grease and put on covers, and bake in moderate oven for three hours and a half; take off covers and bake for another half hour. This recipe, carefully followed, makes the original Boston Brown Bread.

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An ordinary three-pound lard pail makes a good baking tin for this purpose. This recipe makes sufficient for two pails.

The entire process takes about six hours.

GRAHAM BREAD.

One cake Fleischmann's Yeast, one pint lukewarm water, one cup lukewarm milk, one and one-half quarts Graham flour, one cup sifted wheat flour, one tablespoonful butter, one teaspoonful salt, two tablespoonsful molasses. Dissolve the yeast in the lukewarm water; add to it the milk, salt, molasses and butter; sift in the flours, which have been previously mixed, and stir very thoroughly with a spoon; then set aside in a warm place to rise. When well risen, which will be in about two hours, turn out on a well-floured kneading board and knead thoroughly for about five minutes; divide into two equal portions, put in well greased pans and allow to rise again for an hour. When light, bake in a moderate oven for from three-quarters of an hour to an hour. Have the oven a little cooler than for white bread.

The entire process takes about four hours.

BACHELORS.

Roll beaten dough or a good stiff biscuit dough about a quarter inch thick, cut in strips and fry in Wesson Oil. These make a nice garnish for fried chicken.

OATMEAL COOKIES (Fine).

One cup sugar, three-quarters cup butter, or butter and lard mixed, two eggs, one teaspoonful cinnamon, two-thirds teaspoonful soda, one and one-half cups flour, one and one-half cups oatmeal (uncooked), one cup of raisins and nuts (chopped), four large teaspoons of sour milk. Drop from teaspoon on greased tins. Bake quickly.

(These are best if allowed to stand over night or a few hours after mixing, before dropping in pan.)

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Try a can of Wesson Cooking Oil and be convinced of its superiority for frying

POP OVERS.

Three-quarters cup flour, one cup sweet milk, one egg, one-quarter teaspoonful salt; sift flour and salt, mix in by degrees the egg, well beaten, and the milk. When quite free from lumps beat until it bubbles; pour at once into hot, well greased gem pan. Bake 20 minutes in hot oven. Mrs. Winn.

SOUTHERN RICE BREAD.

Put two cupsful of boiled rice into a bowl, add two cupsful of milk and the well-beaten yolks of two eggs. Sift in gradually one cupful of flour, add one-half a teaspoonful of salt, two tablesponsful of butter (melted) and the whites of the eggs, whipped to a stiff froth. Turn into a well-greased, shallow pan and bake thirty minutes in a moderate oven.

SOFT GINGERBREAD.

Two cups molasses, two-thirds cup butter, one egg, one tablespoonful ginger, one tablesponful cinnamon, one-half cup boiling water on two small teaspoonsful soda, flour enough for thin batter. Mrs. McEwen.

SWEET WAFERS.

One pint of flour, two eggs, one heaping tablespoonful of butter, one cup of sugar. Mix with milk enough to make it the consistency of pound cake batter; flavor with vanilla or nutmeg. Mrs. F. W. Hazlehurst.

WAFFLES.

Pint cup two-thirds full of flour, one-third of corn meal, one tablespoonful of condensed milk, salt to taste, one egg, rounding dessert-spoonful Snowdrift lard, two teaspoonsful baking powder. Have irons hot and well greased, but after first waffle bake without greasing iron unless needed. Mrs. Fleming Winn.

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WHIGS.

One pound of flour, a quarter of a pound of butter, half a pint of milk, one tablespoonful of sugar, half a cup of well-risen Fleischmann's yeast, a little salt. To be baked in rings. If on a griddle, turn them; if in an oven, do not. Mrs. F. W. Winn.

APPLE FRITTERS.

One and one-third cups of flour, one and one-half teaspoonsful of Royal Baking Powder, quarter teaspoon of salt, two-thirds cup of milk, one egg, well beaten, two apples cut in thin slices. Sift together thoroughly the flour, baking powder and salt; add the milk and egg, then the sliced apples. Drop by spoonsful into deep fat hot enough to brown a piece of bread while counting sixty. When cooked drain on paper, sprinkle with powdered sugar and serve at once. Mrs. J. F. McEachern.

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IN all receipts in this book calling for baking powder use "Royal." Better and finer food will be the result, and you will safeguard it against alum.

In receipts calling for one teaspoonful of soda and two of cream of tartar, use two spoonfuls of Royal, and leave the cream of tartar and soda out. You get the better food and save much trouble and guess work.

Look out for alum baking powders. Do not permit them to come into your house under any consideration. They add an injurious substance to your food, destroying in part its digestibility. All doctors will tell you this, and it is unquestionable. The use of alum in whiskey is absolutely prohibited; why not equally protect the food of our women and children?

Alum baking powders may be known by their price. Baking powders at a cent an ounce or ten or twenty-five cents a pound are made from alum. Avoid them. Use no baking powder unless the label shows it is made from cream of tartar.

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CAKES

When making cake remember to use an earthern bowl and a wooden spoon; never attempt to mix the eggs and butter in a tin basin.

Eggs keep fresher and beat up quicker when kept in a cool place or on ice.

Never melt or warm the butter, but beat it to a cream.

Baking powder should be well mixed with the sifted flour.

Powdered sugar makes a much lighter, finer cake than the granulated.

To use cups of the same size to measure all materials.

When no butter is used in the cake, bake it in a quick oven; when butter is used, a moderate oven.

It is better to grease the cake pans with lard, as butter sticks and burns easily. A safe plan is to line the botton of the pan with greased paper.

You may know the cake is done when it leaves the sides of the pan; when it will not stick to broom splint when stuck in center of cake, or when you no longer hear it sing when held close to the ear.

When looking at the cake while it is baking, do it quickly and shut the door carefully. Turn out as lightly as possible that you may not cause it to sadden.

Exact quantities of flour can hardly be given, as it differs so in thickening qualities. Judgment must be exercised in this.

In the recipes for boiling icings, "boil till it hairs" means boil until when you drop a little from the spoon little hairs or threads are seen to blow off from it. It is

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Get a 2 lb. can of Wesson Cooking Oil for 25c.
from your grocer. It's well worth the price

then done. If taken off before this, your icing will be soft; if allowed to cook too much it will be hard and crack on your cake. Experience will teach you when it is done just enough, and you will make no other after learning this method.

APPLE SAUCE CAKE.

Two cups flour, one cup granulated sugar, half cup butter, three teaspoons Sauer's cinnamon extract, one cup apple sauce, one cup raisins, one heaping teaspoon soda. Stir the soda into the apple sauce while it is still hot. Cream the butter and sugar, add the other ingredients and bake in a single loaf. Cover with a boiled icing.

AUSTRALIAN DATE CAKES.

Three cups flour, one small cup sugar, half pound butter, one teaspoon cream of tartar, half teaspoon soda, two eggs and a little milk. Mix the whole, rub all together, roll out and cut in small rounds, fold a date in each, bake to a light brown in a quick oven.

Mrs. McEwen.

APPLE BUTTER CAKE.

Half cup butter, half cup sugar, two eggs well beaten, two and a half cups flour (or more), heaping teaspoon Royal Baking Powder, salt. Beat until light. Peel and slice six apples. Put batter into well buttered pan, stick apple slices in the batter, sprinkle over with half cup sugar and cinnamon to suit taste. Cover over with small pieces of butter. Bake in moderately hot oven.

(Mrs.) Louise B. Fennell.

BUCKWHEAT CAKES.

One cake Fleischmann's Yeast, one pint lukewarm water, half pint lukewarm milk, one cup sifted wheat flour, three even cups buckwheat flour, one teaspoonful salt, one tablespoonful molasses.

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Sift flour and salt into bowl, add to it the molasses, milk, and lastly the water in which the yeast has previously been dissolved; beat batter until smooth. Set aside in a warm place, free from draft, to rise for about forty-five minutes. When light they will be ready to bake. This recipe makes most delicious cakes.

The entire process takes about fifty minutes.

This will make sufficient for from six to eight persons.

If batter is set over night, use one-half cake of yeast.

A GOOD CAKE.

One pound powdered sugar, half pound butter, five eggs, beaten separately, one pound flour, two teaspoons Royal Baking Powder, any desired flavoring.

BLACK FRUIT CAKE.

Two pounds butter, 18 eggs, two pounds black sugar, one pound white sugar, one pint New Orleans molasses, one pint sherry, half pint whisky or brandy, two pounds currants, two pounds raisins, one pound figs, one pound citron, one pound almonds (blanched), two heaping tablespoonsful of cinnamon, allspice, mace, one tablespoonful cloves, one and one-half pounds sifted flour, half teaspoonful soda. Beat together the whites and yolks of eighteen eggs, adding two pounds of well-creamed butter, two pounds black sugar, one of white sugar, and one pint of molasses, stirring these ingredients together well, first; then prepare in a separate bowl all of the fruits, adding one and one-half pounds of sifted flour to these fruits, and mixing these well together with the hands; also add at the same time the spices. After so preparing, add this to the first bowl of eggs, butter, sugar and molasses, again stirring well, and lastly add the wine, whisky and the soda. Bake in a slow steady oven four hours. Mrs. A. W. Baker.

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BLACKBERRY CAKE.

One cup butter, two cups sugar, three and one-half cups flour, four eggs, one cup buttermilk, one teaspoon of soda, one teaspoon of mace, one cup blackberry preserves. Mix as any other cake and bake.

Mrs. J. M. Edwards.

ICE CREAM CAKE.

Whites of eight eggs, one cup sour milk, one cup butter, two cups sugar, two cups of flour, one cup corn starch, two tablespoonsful Royal Baking Powder. Mix powder with the flour dry. Cream the butter, add sugar, milk, flour, Kingsford's Corn Starch, then add whites of beaten eggs. Bake cake one inch thick.

Filling.

Whites of four eggs, beaten stiff, four cups of sugar, pour one pint of boiling water over sugar and boil until it strings from spoon; pour this in the whites of eggs and beat till cold, then add one teaspoon of tartaric acid, two teaspoons of vanilla; spread between cakes. Fine.

Mrs. T. M. Edwards.

ENGLISH BATH BUNS.

One cake Fleischmann's Yeast, three-quarters cup lukewarm milk, one quart sifted flour, four eggs, half cup butter, five tablespoonsful sugar, half teaspoonful salt, three tablespoonsful chopped almonds.

Sift flour and salt into bowl, make well in center, break eggs in whole, then add the butter and the milk in which the yeast has been dissolved. Mix thoroughly with a mixing spoon and set aside to rise in a warm place, free from draft, for one hour and a half. When light turn out on floured kneading board, sprinkle with the sugar and chopped almonds and work them into the mass thoroughly by drawing the tips of the fingers lightly and quickly through the dough—**do not knead.** Then drop,

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by tablespoonsful, half an inch apart, into greased baking pans; let rise for ten minutes and bake for twenty minutes in a hot oven.

The whole process takes about two hours and ten minutes.

This recipe will make two dozen buns.

CARAMEL LAYER CAKE.

Eight eggs, beaten separately, two cups of fine granulated sugar, scant cup of butter, three cups of flour sifted with two teaspoonsful Royal Baking Powder, one-half teaspoonful of essence lemon, one-half teaspoonful essence vanilla, part of a cup of sweet milk, a pinch of salt. Cream butter and sugar, add yolks of eggs, salt and flavoring and a little of the milk, fold in the whites of the eggs and flour, and add milk as needed; never let the batter get real stiff when mixing; it should be just soft enough to smooth down when poured into pan and shaken. Bake in four medium-sized pie plates.

Filling.

Four cups of golden brown or No. 12 sugar; melt in a saucepan by heating and stirring; let it boil till decidedly brown; take off fire and stir in the following, which should be hot in another boiler: One cup water, one heaping tablespoonful condensed milk, a rounding dessertspoonful of butter; stir until the mixture is smooth; boil until it is done; test by putting a little in a cold saucer and stirring with a knife with a mashing motion; if it hardens the mixture is done and is to be stirred briskly and flavored with one teaspoonful of vanilla. Spread between cake layers. Mrs. Fleming Winn.

COCOANUT CAKE.

Stir one cupful of fine granulated sugar and one-third of a cupful of butter to a smooth cream. Sift two teaspoonsful of Royal Baking Powder twice, with one and

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one-half cupsful of flour. Add one-half a cupful of milk and the prepared flour to the butter and sugar mixture, and beat vigorously for five minutes. Beat the whites of three eggs to a stiff froth, add to the cake, stirring very little, and bake in four layers. Make boiled icing; when the cake is perfectly cold spread with this, then sprinkle plentifully with freshly grated cocoanut, entirely covering the top and sides. Flavor with lemon or rose.

CROTON SPONGE CAKE.

Eight eggs, four cups sifted flour, three-quarters pound butter, two cups sugar, one teaspoonful Royal Baking Powder, one cup milk, flavoring to taste. Cream eggs and butter together well, add sugar, beating thoroughly, then add flour and baking powder which has been sifted together thoroughly, lastly adding milk and flavoring. Mrs. A. W. Baker.

GERMAN COFFEE CAKE (Superior).

One and a half cakes Fleischmann's Yeast, one cup lukewarm milk, three eggs, one cup light brown sugar, half cup butter, one-quarter teaspoonful salt, three and a quarter cups sifted flour, one and a half cups mixed fruit (citron, raisins and currants, equal parts).

Dissolve thoroughly the yeast in the milk; and to this one and one-half cups of flour to make sponge; mix thoroughly; set aside in a warm place to rise for from one to one and one-half hours. When well risen, add to it the salt, butter and sugar well mixed, or creamed, the fruit chopped and well floured; then add gradually the remainder of the flour, beating thoroughly while the flour is being added. Then add the eggs, beaten light, and beat the whole mass again thoroughly. Place into well greased moulds, filling them about half full. Let rise for one hour and three-quarters, or until the moulds are three-quarters full. Bake one hour in a slow oven.

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This makes one medium sized or two small cakes. The entire process takes about four and one-quarter hours.

CHOCOLATE CAKE.

One-half cup butter, one and one-half cups powdered sugar, three eggs. Beat butter and sugar to cream, add eggs one at a time. Melt on stove one cup grated chocolate, three tablesponsful of sugar, same of milk, add to the above mixture and beat thoroughly. Add gradually one-half cup milk, one and one-half cups flour, into which one and one-half teaspoons Royal Baking Powder has been sifted. Flavor with vanilla and bake in layers.

Icing.

Two cups granulated sugar, two-thirds cup milk, butter size of a walnut; boil four minutes; beat until creamy; flavor with vanilla. E. C. L.

CITRON CAKE.

One cup of butter, two cups of powdered sugar, one cup of milk, one cup of corn starch, three cups of flour, four eggs, two teaspoons each of Royal Baking Powder and lemon extract. Add half pound citron.

Mrs. Nichols.

ELIZABETH CAKE.

Beat to a light cream the yolks of 12 eggs with one pound of fine granulated sugar; stir in the juice of one lemon and the beaten whites of six eggs; beat this mixture ten minutes after the whites are added, then stir in twelve ounces of flour; bake for an hour.

(I use this for little children's birthday cake.)

Mrs. F. W. Winn.

AN EGGLESS CAKE.

Three cups flour, one coffee-cupful granulated sugar, three-quarters cup butter, one heaping teaspoon Royal

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2 lbs. Snowdrift will do the work of 3 lbs. of any other cooking fat, and do it better, too

Baking Powder, one-half teaspoon salt, one cup currants, two teaspoons lemon or orange extract. Mix into a dough with a little water; roll about to one inch in thickness and bake in a moderately hot oven.

FRUIT CAKE.

Twelve eggs, one pound butter, one pound flour (one quart), three pounds raisins, three pounds currants, one cup brandy, one pound brown sugar, half pound citron, half pound almonds, one nutmeg, half cup molasses, one tablespoon each cinnamon and cloves.

FRUIT CAKE.

One pound sugar, one pound flour, half pound butter, seven eggs, half pound currants, one pound Sultana raisins, half pound figs and half pound dates (cut up), quarter pound citron, one teaspoon ground nutmeg, one teaspoon cinnamon, juice and grated rind of a lemon, half pound walnuts; dredge the fruit, cream the butter and sugar, add the beaten yolks, then the spices and whipped whites alternately with the flour, the fruit and lemon juice last.

FRENCH CREAM CAKES.

Three eggs, beat with one cupful sugar, add two tablespoonsful cold water, one and one-half cups flour, one heaping teaspoonful Royal Baking Powder; bake like layer cake in quick oven.

Filling.

Two eggs well beaten, one pint milk, half cup sugar, two tablespoons cornstarch, flavor to taste; boil till thick in double boiler; cool, then fill between the layers.

Mrs. McEwen.

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ICE CREAM CAKE.

One full cup and a little over of sugar, one scant cup of butter, two cups flour, one spoon of Royal Baking Powder, four eggs; separate and save two for icing if desired. Flavor with vanilla.

OLD FASHIONED LOAF CAKE.

One cake Fleischmann's Yeast, one pint lukewarm milk, three pints sifted flour, four eggs, one cup butter, two cups light brown sugar, one small teaspoonful salt, one tablesponful equal parts cinnamon, nutmeg and allspice, two cups fruit, equal parts currants, citron and seeded raisins.

Dissolve yeast thoroughly in the milk; add about two pints of the flour to make batter; set to rise until light, which will be in about one hour and a half. When light, add to it the butter and sugar thoroughly creamed (or mixed), the salt, eggs, yolks and whites beaten separately; the spices, remainder of flour (pint), or sufficient to make it of the consistency of good cake batter, then the fruit chopped fine and thoroughly floured. Grease the pans and fill two-thirds full. Set to rise again for one hour and three-quarters, or until pans are about full. Bake in a slow oven. Ought to be baked in one hour and a half. Makes three loaves.

The entire process takes about five hours.

ICE CREAM CAKE.

One small cup butter, two cups sugar, three cups flour, one cup milk; add last the whites of three eggs, two teaspoons Royal Baking Powder; flavor with almond. Mrs. McEwen.

JELLY CAKE.

Three eggs well beaten, one cup sugar, half cup sweet milk, two tablespoons melted butter, half teaspoon

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soda, one teaspoon cream of tarter (both dissolved in milk), one and one-third cups flour. Bake in four or five layers, put together with any kind of jelly or jam.

Mrs. R. Jackson.

LADY BALTIMORE CAKE.

One cupful butter, two cupsful sugar, three and one-half cupsful flour, one cupful rich milk, six eggs (whites only), two teaspoonsful Royal Baking Powder, two teaspoons Sauer's Rose Extract. Cream the butter and sugar, adding the sugar gradually, and beating continuously; add the milk and Sauer's flavoring extract, then the flour, into which the baking powder has already been sifted. Finally fold in the whites of the eggs. Bake in three layers in a rather hot oven.

The Filling—Dissolve three cupsful granulated sugar in one cupful boiling water, and cook until it threads; then pour gradually over the stiffly beaten whites of three more eggs, stirring constantly. Finally add one teaspoonful Sauer's vanilla extract and one teaspoonful Sauer's rose extract.

The Icing—Take a portion of the above filling and add one cupful chopped raisins, one cupful chopped nut meats and five figs cut into dainty strips. Mix thoroughly and cover the top and sides of the cake.

LADY FINGERS.

Beat the whites of three eggs until stiff and dry; add one-third cup powdered sugar gradually and continue beating, add the yolks of two eggs beaten until thick and lemon colored, and one-quarter teaspoon vanilla; cut and fold in one-third cup flour, mixed and sifted in with one-eighth teaspoon salt; shape four and one-half inches long, one inch wide, on a tin sheet covered with unbuttered paper; use a pastry bag and tube for this, or moulds which can be purchased, sprinkle with powdered sugar, using a fine sieve, and bake eight minutes in a

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moderate oven; remove from paper with a knife. Lady fingers should not spread or swell. If they spread, the oven is too cold; if they swell, the oven is too hot.

Mrs. T. Tomlinson.

LAYER CAKE.

Two cups sugar, one cup butter, four cups flour, half cup sweet milk, whites of eight eggs, one teaspoonful Royal Baking Powder; flavor as desired.

Filling.

Three cups dark brown sugar, one cup cream and a lump of butter. Cook until as thick as honey, then pour up and beat until nearly cold; flavor very strong with vanilla.

MOCHA CAKE.

Three eggs, two cups flour, one-half cup butter, one-half cup milk, one teaspoon Royal Baking Powder; flavor with vanilla. Bake in two layers.

Filling.

One pound powdered sugar, four tablespoons butter, four tablespoons coffee (strong), four tablespoons cocoa, one tablespoonful vanilla. Cream the butter, add sugar gradually, then coffee, cocoa and vanilla. Spread thickly between and over layers. Mrs. Nichols.

MOLASSES CAKE.

One cup brown sugar, one cup molasses, half cup shortening, one teaspoon salt, one teaspoon cinnamon, one teaspoon ginger, half teaspoon cloves, one teaspoon baking soda, one cup boiling water, enough flour to drop off spoon like any other loaf cake; bake in moderate oven. Raisins are a nice addition to this.

Mrs. McEwen.

NUT CAKE.

One cup butter, two cups sugar, three cups flour, six

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eggs, one cup milk, one cup nuts, one teaspoonful Royal Baking Powder. Beat butter, eggs and sugar together for ten minutes, adding the flour which has been sifted with the baking powder, and lastly the flavoring and nuts which have been shelled and rolled. This may be baked in layers, using any icing filling with nuts between.

Miss C. W. Baker.

NUT CAKE.

Two and one-half cups granulated sugar, one cup of butter, one cup of flour, one cup of cold water, five eggs, one heaping cup of chopped nuts, vanilla extract, one teaspoon Royal Baking Powder. Mrs. Nichols.

ORANGE LAYER CAKE.

Two and one-half cups sugar, one cup butter, six eggs, three cups flour, two teaspoons Royal Baking Powder, two oranges; grate off outer rind of oranges, and in to it put two tablespoons sugar; let stand until cake is ready for oven, then strain half into it. Spueeze oranges making one coffee cup juice, add to cake. Beat eggs separately, leaving out three whites for filling. Beat cake well for fifteen minutes.

Filling.

Three cups sugar, one cup water, half teaspoon cream tarter, boil until it spins a thread; whip into well beaten whites until cool. Then add the other half of rind juice. Put layers together while warm. This will make one large or two medium size cakes.

POUND CAKE.

One pound butter, one pound sugar, ten large eggs, one pound flour. Cream butter and flour together, beat yolks and sugar together, until thoroughly creamed. Into a little flour mix one level teaspoonful of Royal Baking Powder. Stir yolks and sugar into the flour and

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butter. Stir into whites after beating stiff one ounce of flour, then stir all together and flavor. Bake one hour and a quarter. Mrs. F. W. Hazlehurst.

OLD FASHIONED POUND CAKE.

Twelve eggs, one pound of butter, one pound of flour. Beat the eggs separately until very light. Wash all salt from the butter and sift the flour into it a little at a time, creaming quite smooth. Beat the yolks of the eggs with the sugar, add the whites and beat together until very light. Add these to the flour and mix well. Season with one teaspoonful of lemon extract. Butter the pans and bake, giving it time to rise as you would loaf bread.

PERFECTION CAKE.

Ten eggs, scant cup of butter, two cups sugar, three cups of flour, pinch of salt, teaspoonful extract, two teaspoonsful Royal Baking Powder, a little fresh cream. Bake in two loaves, ice and sprinkle with the meats of black walnuts or chopped meats of pecans. Mark off into squares before the icing hardens. When needed cut into squares with a sharp knife. Mrs. F. W. Winn.

ROBERT E. LEE CAKE.

Twelve eggs, their weight in sugar, half their weight in flour, the juice and grated rind of two lemons and one saltspoonful of salt. Bake in jelly cake plates. To two and one-half pounds of sugar add the juice of four oranges and the grated rind of two, and the juice of two lemons. Mix all and spread between the cakes when quite cold. Also spread over the top. This quantity makes two cakes of three layers each.

ROLL JELLY CAKE.

Three well beaten eggs, one cup sugar, one cup flour, two teaspoons Royal Baking Powder, two tablespoons

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WESSON OIL SAVES DIGESTION
Try it

sweet milk; stir sugar, yolks of eggs and milk together, then flour and baking powder sifted together; this will make it stiff; add the beaten whites of eggs; bake in two long pie tins; spread the under side of the cake with jelly as soon as it comes from the oven and roll. This makes two rolls, or it may be baked in a large well beaten dripping pan and rolled in one large roll. If the edges of the cake are slightly split with a knife before hand, the cake will roll more easily. Lay on a paper to roll and wrap in the paper tightly, fastening the ends. Lay on a pillow to cool, that is may be perfectly round. Slice from the end. Mrs. McEwen.

SPONGE DROPS.

Beat to a froth three eggs and one teacupful of sugar, stir into this one heaping coffee cup full flour in which one teaspoonful cream of tartar and one-half teaspoonful salaratus are thoroughly mixed. Flavor with lemon. Butter tin sheets with washed butter and drop in teaspoonsful about three inches apart. Bake instantly in a very quick oven. Watch closely, as they burn easily. Serve with ice cream. Mrs. McEwen.

SMALL PLUM CAKES.

One cup sugar, half cup butter beaten to a smooth cream; add three well beaten eggs, a teaspoonful of vanilla extract, four cups sifted flour, one cup raisins and one of currants, one-quarter teaspoonful baking soda dissolved in a little water and milk enough to make a stiff batter; drop this batter, a tablespoonful at a time, on well buttered tins and bake in a quick oven.

Mrs. McEwen.

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SILVER CAKE.

One cup sugar, two tablespoonsful butter, one cup milk, white of two eggs, two cups flour, two teaspoonsful Royal Baking Powder. Flavor with vanilla.

Mrs. McEwen.

SCRIPTURE CAKE.

Ingredients.	Book.	Ch.	Verse
One cup butter	Judges	5	25
Three and a half cups flour.	I Kings	4	22
Two cups sugar	Jeremiah	6	20
Two cups raisins	I Samuel	30	12
Two cups figs	I Samuel	30	12
One cup water	Genesis	24	17
One cup almonds	Genesis	43	11
Six eggs	Isiah	10	14
A little salt	Leviticus	2	13
Large spoon honey	Exodus	16	31
Spices to taste	I Kings	10	2

Follow Solomon's prescription for making a good boy and you will have a good cake.

SPONGE CAKE.

One cup sugar, one cup flour, two eggs, one teaspoon Royal Baking Powder, small half cup boiling water. It will seem thin, but it will turn out all right. Bake in two layers in moderate oven. Flavor.

Cream.

Generous cup sweet milk, two tablespoons sugar, pinch salt, one tablespoon corn starch, yolk of one egg. Flavor after it is cooked. Vanilla.

The white of the egg I use for a soft white frosting.

E. C. L.

CINNAMON CAKE.

Fleischmann's yeast cake, flour, sugar, essence of

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SNOWDRIFT HOGLESS LARD
PURE, CLEAN AND WHOLESOME

lemon, cinnamon, Snowdrift lard and butter, egg, milk and water, viz.: One sifter full and a quarter of flour, little salt, set the yeast cake to rise with a little lukewarm water; one teaspoonful of flour and one of sugar, a tablespoonful of butter, same of lard; melt it; put a tablespoonful of sugar in the flour, a little essence of lemon, two eggs, then the melted shortening, yeast and equal parts of milk and water enough to make a soft dough; knead it thoroughly, being careful not to get too stiff; cover with a plate and wrap it up with newspapers, and should be ready to bake in about three hours, when it is well risen; divide into two; this is sufficient to fill two good sized biscuit pans; shape each piece of dough into a round piece, lay in middle of pan and flatten with back of the hand until pan is covered; set to rise for about fifteen or twenty minutes, then make little dents all over the paste, put in little pods of butter and cover thickly with mixed sugar and cinnamon; bake in rather quick oven. This is nice with the addition of sliced apples. Prepare the apples as you would for pies.

Mrs. E.McEwen.

VELVET SPONGE CAKE.

Two cups powdered sugar, six eggs, leaving out the whites of three, one cup boiling water, two and one-half cups flour, one teaspoonful Royal Baking Powder in flour. Beat the yolks a little, add sugar and beat fifteen minutes; add the beaten whites, then boiling water just before the flour. Flavor with lemon and bake in layers.

Filling.

Whites of three eggs, beaten to a stiff froth; add six tablespoons powdered sugar to each egg. Flavor with lemon.

Mrs. Nichols.

VELVET SPONGE CAKE.

One pound flour, one pound sugar, yolks of eight

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eggs, two heaping teaspoonsful Royal Baking Powder, one full cup boiling water; any flavoring preferred.

TO MIX.

Beat yolks thoroughly; add sugar and beat until light; add part of flour, then the hot water, then the rest of the flour and last of all the baking powder.

Mrs. M. A. Screven.

VELVET SPONGE CAKE.

Two eggs beaten light; beat in one cupful granulated sugar, then one-half cupful sifted flour and next one-half cup flour sifted with one teaspoon Royal Baking Powder, and lastly one-half (scant) cup boiling water very gradually. Have the tin buttered, fill and bake immediately in a hot oven. The batter will seem very thin, but the cake is excellent if baked in a square tin. Cut in two and fill with jelly or chocolate.

Mrs. McEwen.

WHITE MOUNTAIN CAKE.

One pound flour (sifted four times), one pound, sugar, one-half pound butter, whites of eight eggs beaten to a stiff froth, two heaping teaspoons Royal Baking Powder, one cup sweet milk, juice and grated rind of half a lemon.

To Mix.

Cream butter and sugar together, add the eggs, some of the flour, some of the milk, then balance of flour and milk, and last of all add the baking powder.

M. A. Screven.

WHITE CITRON CAKE.

One cup butter, one cup sweet milk, two cups sugar, four cups sifted flour, two heaping teaspoons Royal Baking Powder, whites of six eggs, as much citron as desired; cream the butter and sugar, and add the other ingredients; flavor with vanilla. Mrs. McEwen.

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SUPERIOR CINNAMON CAKE.

One cake Fleischmann's yeast, one cup lukewarm milk, three and one-half cups sifted flour, one egg, quarter cup butter, three-quarters cup light brown sugar, half teaspoonful salt, one and one-half teaspoonsful cinnamon.

Dissolve the yeast in the milk and add one and one-half cups of the flour to make sponge; let this rise for one hour and twenty minutes. When light add to it the butter, sugar and salt, thoroughly mixed, egg well beaten, cinnamon and enough of the remainder of the flour, added gradually, to make a soft dough. Knead until smooth. Set aside to rise for two hours. Turn out on kneading board, divide into three equal parts, roll out to one-half inch in thickness, place in well greased baking pans and perforate the top with a fork; then brush over with melted butter and sprinkle freely with cinnamon and granulated sugar. Set aside in a warm place, free from draft, for half an hour to rise. When light, bake for fifteen minutes in a hot oven.

The whole process takes four hours and a half.

WHITE FRUIT CAKE.

One and one-half pounds citron, one and one-half pounds cherries (crystalized), one and one-half pounds pineapple, one pound granulated sugar, one pound butter, one and one-quarter pounds flour, nine eggs, one and one-half teaspoonsful Royal Baking Powder, one wine-glass whisky. Beat the butter and sugar together, adding the yolks of the eggs which have been previously beaten, then half of the amount of flour (adding the other half flour to the fruit, mixing well), then the fruit and whisky, blending all well.

Mrs. Charles Marvin, Jacksonville.

WHITE CAKE.

Whites of twelve eggs, one coffee-cupful of butter, three cupsful of sugar, five cupsful of flour, one cupful of

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milk, two light spoonsful of Royal Baking Powder, flavor with lemon. Cream the butter and sugar, then add whites of eggs well beaten, and lastly flour, baking powder and milk. Miss Anna McNeil.

WHITE FRUIT CAKE.

One pound of sugar, one pound of flour, three-quarters pound of butter, two pounds of citron, half pound of almonds (blanched), two cocoanuts grated, whites of sixteen (16) eggs, teaspoonful of soda.

Miss A. McNeil.

ICINGS, ETC.

A very delicious icing can be made by taking a bowl full of pulverized sugar and stirring in a little cream at a time until the mixture is light and creamy and free from lumps. Flavor and color if desired. If chocolate is to be used, melt it in a saucer over boiling water and stir in with the cream. M. A. Screven.

BOILED ICING.

Three cups sugar, three eggs (whites only), water as necessary. Dissolve the sugar by boiling it in the water and cook until it threads. When the whites of the eggs have been beaten to a stiff froth pour the hot syrup over them, beating continuously. Flavor with extract to taste. When the icing begins to thicken, spread.

CHOCOLATE ICING.

One-half cake unsweetened chocolate, one-half cup rich milk, three eggs (yolks only), three-quarters cup sugar, one teaspoonful flavoring extract, according to taste. Dissolve the chocolate in just as little water as possible, then bring it to a boil, stirring continuously. Let it cool, add the well beaten yolks of the eggs, and afterwards the sugar; boil until quite thick; remove from the fire, add the flavoring and spread.

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CREAMY ICING WITHOUT EGGS.

One cup sugar, three tablespoons milk, two teaspoons butter, one teaspoon flavoring extract. Heat the milk almost to the boiling point, add the butter, and when the two have blended remove from the stove, stir in the sugar and flavoring. Spread as soon as it begins to cool perceptibly.

CHOCOLATE FILLING.

Whites of three eggs beaten to a stiff froth, two cups of sugar, three-eighths of a cake of Baker's Chocolate. Add enough water to sugar to wet it thoroughly, boil briskly until the sugar will string from a spoon without drawing up. Beat this into the beaten whites, then stir in the melted chocolate. Spread between the layers.

Mattie E. Collins.

ICING.

Three cups granulated sugar, one and one-half cups water; place in a porcelain boiler and boil until it threads when dropped from the spoon. Beat the whites of three eggs until frothed (not too dry), pour on to this slowly the syrup while hot and stir constantly until cold. Add a pinch of tartaric acid and flavoring to taste. This will be sufficient to place between a three-layer cake and cover the top of same plainly. Miss C. W. Baker.

CAKE FILLING.

Boil three cups of powdered sugar and three-quarters of a cup of water till it strings a thread when dropped from a spoon; stir the boiling syrup into four whole eggs well beaten, beating together. Mix two cups of chopped raisins and two cups of chopped almonds; flavor with vanilla. Miss A. McNeill.

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MARSHMALLOW ICING.

Heat two tablespoons milk and six tablespoons sugar over fire; boil six minutes without stirring. In double boiler heat quarter pound cut marshmallows. When very soft add two tablespoons boiling water; cook till smooth. Beat in hot sugar; keep beating till partly cool; add half teaspoon extract of vanilla. Use at once.

C. W. B.

PLAIN ICING.

Beat the whites of two eggs to a stiff froth; add one cup and a half of powdered sugar and one teaspoonful of flavoring. Use at once or sit in a cool place until wanted.

TRANSPARENT ICING.

One pound powdered sugar, half pint water. Boil to a thick syrup, then stir until it begins to foam. Flavor to taste and pour over the cake while still hot.

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PIES

CUSTARD PIE.

Beat up the yolks of three eggs to a cream, stir thoroughly a tablespoon of sifted flour into three tablespoons of sugar; this breaks the particles of flour so that there will be no lumps; then add it to the beaten yolks; put in a pinch of salt, a teaspoon vanilla and a little grated nutmeg, next the well beaten whites of the eggs, and lastly a pint of scalded milk (not boiled), which has been cooled; mix this in by degrees and turn into a deep pie pan lined with rich paste, and bake from 25 to 30 minutes.

(The addition of a little bit of flour prevents the custard from breaking and gives it a smooth appearance.)

Mrs. McEwen.

CREAM PIE.

Yolks of three eggs beaten light, three-quarters cup sugar, two tablespoons flour, piece of butter size of an egg, one cup milk, vanilla; boil all in a double boiler; bake crust first; put in custard. Frost and brown.

Mrs. Henderson.

CRANBERRY PIE.

Mix half cup Kingsford's Corn Starch with two cups sugar, pour on one cup boiling water, and stir until boiling; then add half cup molasses, half teaspoonful salt, one tablespoonful sugar, and one quart cranberries, chopped fine. Use this mixture as a filling for two pies made with upper and lower crusts.

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LEMON CUSTARD PIE.

Grate the rind of one lemon, squeeze the juice into one and one-half cups of sugar, butter the size of an egg, one tablespoonful of flour and the yolks of four eggs; stir all together as for cake and pour over it one pint of boiling milk; beat the whites separately and stir in after it has cooled a little, then bake in a crust as you would a custard pie.

COFFEE CUSTARD.

One-half pint rich cream, one cup of cold coffee, four eggs, sugar to taste. Mrs. O'Keefe.

LEMON PIE WITH MERINGUE.

One cup pulverized sugar, one tablespoon butter rubbed to a cream, one tablespoon Kingsford's Corn Starch dissolved in a little cold water. Set the corn starch in a saucepan on the stove and pour over it one cup of boiling water, stirring till it thickens and gets smooth, but do not let boil; pour this hot starch over creamed butter and sugar. When cool add beaten yolks of two eggs and juice and grated rind of one lemon. Bake without top crust, and when done make meringue of whites of eggs and one tablespoon of sugar. Replace in oven and brown.

LEMON CREAM PIE.

Three-fourths pint milk, one and one-half tablespoons Kingsford's Corn Starch, half cup sugar, one tablespoon butter, juice and grated rind of one lemon, two eggs. Boil milk, add sugar and corn sarch, dissolved in little milk. Let all come to boil. When cold beat in eggs, butter and lemon. Bake with top crust.

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RHUBARB PIE.

Have ready three cups rhubarb cut in half inch pieces, and over these pour boiling water. Bring them quickly to boiling point, then drain off the water. Mix together one cup sugar, half teaspoonful salt, quarter cup Kingsford's Corn Starch. Pass twice through a sieve. Stir this mixture through the rhubarb, turn the whole into a plate lined with pastry. Put in a few bits of butter here and there, brush the edge of the pastry with cold water and press firmly upon it a cover of paste. Brush the two edges with water and bake in a moderate oven.

MINCE MEAT.

Three pounds of lean beef, boiled until tender and cooled in the liquor in which it was cooked.

One and one-half pounds of suet.

One peck Baldwin apples.

One-half pound citron peel.

One-half pound candied orange and lemon peel mixed.

These ingredients are all to be chopped, and, with the exception of the apples, may be prepared with the meat grinder, using the coarse cutter. When all are prepared and mixed, the other ingredients may be added in the following proportions:

Two pounds cleaned currants.

Three pounds cleaned raisins.

One pound of light brown sugar.

One pint of Karo Corn Syrup.

One-third cup of salt.

PLAIN PIE CRUST.

Two and one-half cups sifted flour, one cup shortening (half cup of butter and half of Snowdrift lard, cold), a pinch of salt and a heaping teaspoon baking powder; sift

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through the flour, rub thoroughly the shortening into the flour, mix together with one-half teacup cold water or enough to form a rather stiff dough; mix as little as possible, just enough to get it into shape to roll out; it mush be handled very lightly. This recipe is for two pies. When you have a little pie crust left, do not throw it away; roll it out thin, cut it in small squares and bake. Just before tea put a small spoonful of jelly on each square. Mrs. McEwen.

TART SHELLS.

Roll out a nice puff paste thin, cut out with a glass or cookie cutter, and with a wine glass and smaller cutter cut out the center of two or three; lay the rings thus made on the third and bake at once. May be used for veal or oyster patties, or filled with jelly, jam or preserves, or shells may be made by lining pattie pans with paste; if the paste is light the shells will be fine filled with jelly and covered with meringue, tablespoon sugar to the white of an egg, and browned in the oven. They are very nice to serve for tea. If the cutters are dipped in hot water the edges of the tartlets will rise much lighter and smoother when baking. Mrs. McEwen.

FILLING FOR LEMON PIE.

Juice of two lemons and grated rind of one, four eggs, reserving whites of two for the meringue, one and one-half teacupsful of sugar, into which put two tablespoonsful sifted flour, two-thirds cupful cold water. This is enough for one large pie or two small ones.

Mrs. J. W. M.

CUSTARDS AND DESSERTS.

BLANC MANGE.

One quart milk, one cup sugar, two tablespoons arrow root, half teaspoon salt, one teaspoon cinnamon ex-

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tract, one teaspoonful vanilla extract. Mix the arrow-root until smooth with a portion of the milk, and stir into the remainder while boiling; add the sugar, using a little more if necessary; add the salt and stir while boiling for several minutes. Remove from the fire, strain carefully, add flavoring extracts and pour into moulds to harden. Serve with whipped cream.

BAKED CUSTARD.

One quart milk, four eggs, pinch salt, four tablespoonsful sugar, a little grated nutmeg, or flavor with Sauer's extract vanilla. Boil the milk; when cool add the beaten eggs, salt and flavoring. Bake in a pudding dish, take especial care not to cool too much or it will whey. If liked richer, add two more eggs.

Mrs. McEwen.

BAKED CHOCOLATE CUSTARD.

One quart milk, four tablespoons sugar, four eggs well beaten, four tablespoons grated chocolate. Mix, pour in cups and bake. It may be baked in one large dish. Whip the white of one egg into a meringue to spread over the top of the custard. Flavor the custard with vanilla. Mrs. R. Jackson.

CARAMEL CUSTARD.

One quart milk, five eggs (yolks only), one and one-half cups, granulated sugar, three teaspoons flavoring extract to taste. Melt and brown half a cup sugar in a frying pan; take care not to let it burn. When browned sufficiently spread it over the bottom and sides of a hot baking dish, then fill the dish with the custard that has been made with the quart of milk, the beaten yolks of the five eggs and the cup of sugar. As soon as it has cooked

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slightly add the flavoring extract and bake the custard by placing it in the oven in a pan of boiling water. Serve cold, first turning it out upon a platter.

NEAPOLITAN OR LAYER JELL-O.

Dissolve the contents of one package Lemon Jell-O in one pint boiling water. Pour a little more than half of it into a square quart dish or mould and set away to harden. Let the other half stand in a cool place till it just begins to set, then beat it until it is light and pour it into the mould when the Jell-O already in it is cold and hard. Next take a package of strawberry Jell-O and prepare and divide it in exactly the same way. When half is too cool to melt Jell-O already in the mould pour it in, beating the rest same as lemon and adding it when Jell-O in mould is hard.

CHARLOTTE RUSSE.

One pint milk, two eggs (yolks only), one-half cup sugar, two-thirds box gelatine, one quart cream, one tablespoon Sauer's vanilla extract. Use the milk, eggs and sugar in making a boiled custard, and when done add the gelatine, which must previously have been dissolved in about half a pint of boiling water and carefully strained. While this mixture is cooling beat the cream until it is stiff and add it to the custard, which may then be poured into a glass bowl already lined with dry sponge cake or lady fingers. Serve cold.

CHARLOTTE RUSSE.

Two-thirds cup sugar, one-third cup water; boil it to a soft boil; pour over the whites of four eggs, slightly beaten; continue beating until cold. Flavor with vanilla and violet; add one-quarter box of gelatine which has been soaked in quarter cup cold water, and dissolve by standing in hot water. When the mixture is cold add

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one pint whipped cream and turn into mould lined with lady fingers and put same across the top. Split and cut ends of lady fingers before using. Mrs. Pigman.

CREAM CUSTARD.

One pint sweet cream mixed with one pint sweet milk, three tablespoons sugar, four well beaten eggs; flavor with nutmeg, lemon, rose or vanilla; bake in cups, setting them in a pan of boiling water, or can be baked in one large dish.

ANGEL CHARLOTTE RUSSE.

One and one-half tablespoonsful gelatine, one-quarter cup cold water, one cup sugar, one-quarter cup boiling water, one pint heavy cream, one-half dozen rolled stale macaroons, vanilla or sherry, one dozen marshmallows, cut in small pieces, two tablespoons chopped candied cherries, one-quarter pound blanched and chopped almonds.

Soak gelatine in cold water, dissolve in boiling water, and add sugar. When mixture is cold, add cream beaten until stiff, almonds, macaroons, marshmallows, and candied cherries. Flavor with vanilla or sherry. Turn into a mould first dipped in cold water and chill. Remove from mould and serve with angel cake.

This dessert may be made more elaborate by cutting the top from an angel cake and removing some of the inside, leaving a case with three-fourth inch walls, then filling the case with mixture, replacing the top of cake, covering with frosting, and garnishing with candied cherries and blanched almonds.

CORN STARCH MOULD.

One pint milk, four tablespoons Kingsford's corn starch, four tablespoons sugar, half teaspoon flavoring, or two tablespoons cocoa, mix with the corn starch and

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sugar, pinch of salt. Scald the milk, mix the sugar and corn starch together and mix them with a little cold milk; add to the scalded milk, stirring all the time. Boil ten minutes. Add flavoring and pour at once into a cold, wet mould. When cold turn on a plate and eat with stewed fruit, milk or custard.

FRUIT WHIP.

One large sour apple, whites of two eggs a scant three-quarters cup sugar; pare and grate the apple and sprinkle the sugar over it; add the beaten whites of the eggs and beat stiff. Bake about a half hour. Serve with cold soft custard. Mrs. McEwen.

ORANGE CUSTARD.

Boil the rind of one orange until tender, pound fine in a mortar, add to it the juice of two oranges, one-half pound sugar, four well beaten eggs; beat thoroughly together and add one quart milk; set the mixture on the fire and stir in one direction until it sets; turn into custard cups and serve cold.

RENNET CUSTARD.

One quart fresh milk, tablespoon liquid rennet, two tablespoons sugar; scald the milk, dissolve in it the sugar; when the milk has become lukewarm add the rennet. Put the custard in a moderately warm place, and when it has set serve with sugar and cream or stewed fruit. Mrs. McEwen.

RICE CUSTARD.

One quart milk, three tablespoons sugar, quarter teaspoon salt, three eggs well beaten, one tablespoon butter, one small cup boiled rice; the rice may be used warm or cold; stir it into the milk, rub the sugar and butter

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together and add to the eggs; stir all together and bake half hour in a quick oven. Mrs. McEwen.

RUSSIAN CREAM.

Four eggs, one cup sugar, one quart (half box) gelatine; dissolve gelatine in one pint of water half an hour before using. Beat yolks of eggs, add sugar, cook with milk like custard, add gelatine; take off stove and beat in the beaten whites and a little lemon juice. Pour into wet mould and set on ice. Serve with whipped cream, flavored with Sauer's vanilla, essence of lemon or nutmeg and a little sherry. Mrs. F. W. Winn.

THE POPULAR JELL-O RECIPE.

Dissolve one package Jell-O, any flavor, in a pint of boiling water. When firm it will be ready to eat. It can be served with whipped cream, if desired, or any good pudding sauce, but is delicious with nothing added.

SOFT CUSTARD.

One pint milk, four tablespoons sugar, two eggs or yolks of four, one-eighth teaspoon salt. Scald the milk in a double boiler, add the eggs to the sugar and salt, blend well together and stir the hot milk into it; return to the double boiler, stir until it thickens; remove from the fire, strain and when cool flavor. If the custard curdles, place in the upper part of the double boiler in a pan of cold water and beat until it is smooth again.

SYLLABUB.

One pint sweet, thick cream, one cup sugar, one cup sherry wine. Put cream, sugar and wine together in deep bowl and beat with egg-beater or syllabub churn, taking off the froth as it rises, placing same in vessel and place on ice until ready to serve. The colder the cream the easier to beat. Mrs. A. W. Baker.

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TAPIOCA CUSTARD.

Four tablespoons tapioca soaked over night in one pint cold water; in the morning add one quart milk; put over the fire and let boil up; stir in three egg yolks, one cup sugar, salt and flavor; turn into a dish and frost with the whites of the eggs beaten stiff with a tablespoon sugar. Serve cold. Mrs. McEwen.

KINGSFORD'S EASTER DESSERT.

Mix two level teaspoonsful Kingsford's Corn Starch with a little cold milk, stir into one pint scalded milk and beat until the mixture thickens. Cover and cook 15 minutes. Beat the yolks of two eggs gradually, add quarter cup sugar, quarter teaspoon salt, stir into corn starch mixture and mix and cook until the eggs seem set. Pour into glass cups or saucers. A macaroon or bit of sponge cake may be set in the dishes first if desired. Beat the whites of the eggs until dry, then gradually beat into them two level tablespoonsful granulated sugar; when firm and glossy fold in two level tablespoonsful sugar and half teaspoonful vanilla. Dip two soup or dessert spoons in boiling water, and holding one in each hand form meringue mixture between them into egg shapes. Carefully push these from the lower spoon into water just below boiling point and cook about 12 minutes, first on one side and then on the other. Put one on each cup custard. Decorate with bits of currant jelly, or sprinkle with finely chopped pistachio nuts.

SALTED OR ROASTED ALMONDS.

Blanch half a pound of almonds. Put with them a tablespoonful of melted butter and one of salt. Stir them till well mixed, then spread them over a baking pan and bake fifteen minutes, or till crisp, stirring often. They must be bright yellow-brown when done. They are

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a fashionable appetizer and should be placed in ornamental dishes at the beginning of dinner, and are used by some in place of olives, which, however, should also be on the table, or some fine pickles may take their place.

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PUDDINGS

APPLE PUDDING.

Three cups chopped apples, two cups sugar, seven eggs, one cup butter, two teaspoons flavoring extract to taste. Line a deep dish with a rich and flaky pastry crust. Fill with a mixture composed of the apples, sugar, flavoring and the well beaten yolks of the eggs. Bake until done, then cover the top with a thick meringue composed of the whites of the eggs sweetened with powdered sugar, brown and serve hot.

BREAD PUDDING.

Soak one pint bread crumbs in one pint milk, six eggs, reserving whites of three eggs for meringue. To be eaten with butter and sugar sauce.

M. A. Screven.

BREAD PUDDING.

One quart rich milk, three eggs, half cup butter, half cup sugar, four cups crumbled bread, one cup seeded raisins, half saltspoon salt, one tablespoonful flavoring extract to taste. Soak the crumbled bread in the milk for fully half an hour, add all the other ingredients, mix well together, and bake in a pudding dish until the top has browned. This may be served either with or without cream or a sauce.

CHOCOLATE PUDDING.

One quart of milk, three eggs, four tablespoons of chocolate, three cups of sugar. Heat the milk, break up the chocolate and dissolve in a little boiling water, then

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stir in the milk. Beat yolks and sugar together and mix with milk and Kingsford's Corn Starch. Flavor with vanilla and bake. Save the whites to whip on top.

DUNDEE HAGGIS.

One quart milk, one cup oatmeal soaked overnight in cold water, one heaping cupful of cold veal, mutton or poultry, one cup of broth from stewed mutton, half cup bread crumbs, one tablespoon butter, three beaten eggs, pepper and salt. Stir the skimmed and strained gravy into soaked oatmeal, season and cook in a farina kettle for one hour before adding the milk in which the bread-crumbs must have been soaked; cook a half hour, stirring often; turn the mixture into a bowl to get perfectly cold, then beat in the butter melted, the chopped meat, beaten eggs and mix thoroughly; pour into a buttered mould and boil or steam for an hour and a half. If you have the giblets of poultry, or part of a calf's or a lamb's liver, you may substitute these for the minced meat. Turn out and eat hot. Mrs. E. McEwen.

FARINA PUDDING (Fine).

One and one-half cups sugar, mix with yolks of four eggs, vanilla, three-quarters cup of farina; fill the rest of the cup with bread crumbs; two teaspoonsful Royal Baking Powder, one cup chopped walnuts, beaten whites added last. Bake half an hour. Break in pieces and serve with whipped cream. Mrs. Henderson.

A HOT SAUCE.

One cup cream, two cups brown sugar, one heaping tablespoon butter, one egg (yolk only), two teaspoons lemon or vanilla extract. Cream the butter, sugar and yolk of the egg together, add the cream and boil until the mixture thickens, with Kingsford's Corn Starch. Remove from the fire and add flavoring extract.

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HARD SAUCE.

One cup sugar, half cup butter, two eggs (whites only), one teaspoon nutmeg extract, one teaspoon vanilla extract. Cream the sugar and butter thoroughly, add the whites of the eggs, well whipped, and beat all ingredients together for several minutes before adding flavoring extracts. Place in the ice box to harden.

SAUCE FOR PLUM PUDDING (Superior).

Cream together a cupful of sugar and half a cupful of butter; when light and creamy add the well beaten yolks of four eggs. Stir into this one wineglass of wine or one of brandy, a pinch of salt and one large cupful of hot cream or rich milk. Beat this mixture well; place it in a saucepan over the fire, stir it until it cooks sufficiently to thicken like cream. Be sure and not let it boil. Delicious.

COLD LEMON SAUCE.

Beat to a cream one teacupful of butter and two teacupsful of fine white sugar; then stir in the juice and grated rind of one lemon; grate nutmeg upon the sauce and serve on a flat dish.

COLD ORANGE SAUCE.

Beat to a cream one teacupful of butter and two teacupsful of fine white sugar; then stir in the grated rind of one orange and the juice of two; stir until all the orange juice is absorbed; grate nutmeg upon the sauce and serve on a flat dish.

COLD CREAM SAUCE.

Stir to a cream one cupful of sugar, half a cupful of butter, then add a cupful of sweet, thick cold cream; flavor to taste. Stir well and set it in a cool place.

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CREAM SAUCE, WARM.

Heat a pint of cream slowly in a double boiler; when nearly boiling set it off from the fire, put into it half a cupful of sugar, a little nutmeg or vanilla extract; stir it thoroughly and add, when cool, the whites of two well beaten eggs. Set it on the fire in a dish containing hot water to keep it warm until needed, stirring once or more.

CARAMEL SAUCE.

Place over the fire a saucepan; when it begins to be hot put into it four tablespoonsful of white sugar and one tablesponful of water. Stir it continually for three or four minutes, until all the water evaporates; then watch it carefully until it becomes a delicate brown color. Have ready a pint of cold water and cup of sugar mixed with some flavoring. Turn it into the saucepan with the browned sugar and let it simmer for ten minutes; then add half a glass of brandy or a glass of wine. The wine or brandy may be omitted if preferred.

A GOOD PLAIN SAUCE.

A good sauce to go with plain fruit puddings is made by mixing one cupful of brown sugar, one cupful Karo Corn Syrup, half a cupful of butter.

LIQUID BRANDY SAUCE.

Brown over the fire three tablespoonsful of sugar; add a cupful of water, six whole cloves and a piece of stick cinnamon, the yellow rind of a lemon cut very thin; let the sauce boil, strain while hot, then pour it into a sauce bowl containing the juice of the lemon and a cup of brandy. Serve warm.

GRANDMOTHER'S SAUCE.

Cream together a cupful of sifted sugar and half a cupful of butter, add a teaspoonful of ground cinnamon

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and an egg well beaten. Boil a teacupful of milk and turn it, boiling hot, over the mixture slowly, stirring all the time; this will cook the egg smoothly. It may be served cold or hot.

SUGAR SAUCE.

One coffee-cupful of granulated sugar, half of a cupful of water, a piece of butter the size of a walnut. Boil all together until it becomes the consistency of syrup. Flavor with lemon or vanilla extract. A tablespoonful of lemon juice is an improvement. Nice with cottage pudding.

RICH WINE SAUCE.

One cupful of butter, two of powdered sugar, half a cupful of wine. Beat the butter to a cream. Add the sugar gradually, and when very light add the wine, which has been made hot, a little at a time, and a teaspoonful of grated nutmeg. Place the bowl in a basin of hot water and stir for two minutes. The sauce should be smooth and foamy.

OLD FASHIONED APPLE PUDDING.

Butter the inside of a deep granite or porcelain dish thoroughly (a casserole is better still), and place in it one quart of tart apples, either halved or quartered.

Pour over them three-fourths of a cup of Karo Corn Syrup and one cup boiling water, also add a little spice as desired.

Sift a cup and a half of flour into a bowl, rub three tablespoonsful of butter finely into it, then add three teaspoonsful of baking powder, half a teaspoonful of salt and milk enough to make a soft dough.

Spread this over the apples, cover closely and cook for half an hour, either in the oven or on top of the stove.

Serve hot from the dish, with sauce or thick cream.

SAVANNAH LIGHTING COMPANY. COOK BY ELECTRICITY.

2 lbs. Snowdrift will do the work of 3 lbs. of any other cooking fat, and do it better, too

COLONIAL PUDDING.

Measure one cup of oyster crackers after running through the meat chopper and pour over them one pint of hot milk.

Add this to a quarter of a cup of cold cream and a half cup each of sugar and Karo Corn Syrup; also a scant cup of seeded raisins.

When partly cooled add four well beaten eggs, a little salt and spice as preferred, and pour into a buttered baking dish. Have a moderate oven and bake an hour and a quarter, stirring occasionally to prevent raisins from sinking to the bottom.

Let a delicate crust form at the last and serve hot with sugar and cream.

CORN STARCH MERINGUE.

Heat a quart of milk until it boils, add four heaping teaspoonsful of Kingsford's Corn Starch which has previously been dissolved in a little cold milk. Stir constantly while boiling for fifteen minutes. Remove from the fire, and gradually add while hot the yolks of five eggs beaten together with three-fourths of a cupful of sugar, and flavored with lemon, vanilla or bitter almond. Bake this mixture for fifteen minutes in a well buttered pudding dish, or until it begins to set.

Make a meringue of the whites of five eggs, whipped stiff with a half cupful of jelly, and spread evenly over the custard, without removing the same farther than the edge of the oven.

Use currant jelly if vanilla is used in the custard, crab apple for bitter almond and strawberry for lemon. Cover and bake for five minutes, after which take off the lid and brown the meringue a very little. Sift powdered sugar thickly over the top. To be eaten cold.

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LEMON SAUCE.

Melt three tablespoonsful of butter in a saucepan, add two tablespoonsful of flour, stir till smooth, gradually add half cup each of hot water and Karo Corn Syrup. Let this cook a few minutes with a piece of cinnamon, then add the juice of a lemon, a little of the grated rind and one well beaten egg.

Serve very hot after removing the spice.

LEMON PUDDING BOILED.

Eight ounces of bread crumbs, two ounces of flour, four ounces of finely chopped suet, four ounces of sugar, two lemons, two eggs, milk. Mix the bread crumbs, flour, suet, and sugar together, add the well beaten yolks of eggs, the lemon juice and the finely grated rind, add milk gradually until a stiff yet thoroughly moistened mixture is formed; turn into a buttered basin and steam about two and one-half hours.

MARY ANN PUDDING.

Beat the yolks of four eggs, add one and one-half cups sugar, the grated rind and juice of one lemon, then a quart of milk and pour over a pint of bread crumbs. Let it stand about half an hour, then bake until firm in the center; spread with jelly or strawberry preserves and cover with a meringue made of a half cup sugar and whites of the four eggs. Return to oven to brown meringue.

M. A. Screven.

RICE PUDDING.

Two cups milk, four tablespoons rice, four tablespoons sugar, sprinkling salt, sprinkling nutmeg or cinnamon. Pick over and wash the rice and put it into a shallow earthen dish, dissolve the sugar and salt in the milk, add the spice and pour all over the rice. Bake about two hours, or until the rice is tender. Stir often.

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WESSON COOKING OIL
is unequaled for frying.

SUET PUDDING.

One and one-half cups raisins, one cup chopped suet, one cup New Orleans molasses, one cup sour milk, half teaspoon saleratus, half teaspoon each nutmeg, cinnamon, pinch of salt, flour enough to make a thick batter. Steam in cups two hours; half fill the cups, as it will rise; one pint boiling water; add teacup sugar, tablespoon butter, pinch of salt and tablespoon corn starch, dissolved in cold water; season with nutmeg. Boil half hour.

E. C. Lee.

ENGLISH PLUM PUDDING.

One pound bread crumbs, one pound chopped suet, one pound raisins, one pound currants, half pound citron, one dozen eggs, half pound brown sugar, half pound flour, two tablespoons mixed spice, one wineglassful wine or brandy. Prepare all the fruit as you would for fruit cake. Pour the wine or brandy over the fruit. Then mix the bread crumbs, suet and flour and the yolks of the eggs Then mix all thoroughly together and add the whites of the eggs. Boil steadily for six hours in a cloth. Wring the cloth out of the hot water and sprinkle with flour before putting in the pudding. Tie the cloth securely, but leave room for pudding to swell. Be sure the water is boiling before dropping in the pudding, continuing to keep it boiling for six hours. Serve with hard sauce.

Mrs. E. McEwen.

SUET PUDDING.

Mix and sift together three cups of flour, one cup of sugar, one tablespoonful of cinnamon, one teaspoonful of cloves, one-half teaspoonful of nutmeg, one-fourth teaspoonful of salt, and two level tablespoonsful of Royal Baking Powder. Work in with the finger tips one cupful of finely chopped suet, and add two cupsful of raisins, one cupful of currants and one-half cupful of sliced citron,

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coating the fruit well with flour. Beat two egg yolks well, add one cupful of milk and combine the mixtures, beating until smooth, then fold in the stiffly beaten whites of eggs. Divide the mixture evenly among four well buttered moulds holding one-half pound each, and steam constantly for two and a half hours, or may be baked. Serve hot with hard sauce. Mrs. Fulton.

TYLER PUDDING.

One-third pint of Karo Corn Syrup, one and one-half pints of flour, one-half pint of sour milk, with one teaspoon of soda well dissolved in it; season with spices; when these are all well mixed, stir in a quart of cold peaches, dried or fresh. Boil three hours.

SNOW PUDDING.

Dissolve half box of gelatine in one pint of cold water for half an hour; add one pint of boiling water, rind and juice of two lemons, two and one-half cups sugar; strain and set to cool; when it begins to stiffen, beat whites of five eggs and beat in jelly. Set on ice and serve with cream or custard. Mrs. F. W. Winn.

YORKSHIRE PUDDING.

This is a very nice accompaniment to a roast of beef. The ingredients are: One pint of milk, four eggs, whites and yolks beaten separately, one teaspoonful of salt, and two teaspoonsful of baking powder sifted through two cups of flour. It should be mixed very smooth, about the consistency of cream. Regulate your time when you put in your roast, so that it will be done half an hour or forty minutes before dishing up. Take it from the oven, set it where it will keep hot. In the meantime have this pudding prepared. Take two common biscuit tins, dip some of the drippings from the dripping pan into these tins, pour half of the pudding into each, set them into the

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hot oven and keep them in until the dinner is dished up; take these puddings out at the last moment and send to the table hot. This I consider much better than the old way of baking the pudding under the meat.

STEAMED PUDDING.

One and a half teacupsful of sugar, one quart milk, one teacupful of currants, one teaspoonful of salt, one or two eggs and a teaspoonful of lard with two teacupsful of flour previously mixed with two teaspoonsful Royal Baking Powder. Steam about two hours.

ICE CREAM AND ICES.

BANANA ICE CREAM.

One quart milk, the same of rich cream, three cups sugar, six eggs, six large ripe bananas peeled and cut up small, a bit of soda in the milk. Heat the milk to scalding, beat eggs and sugar together, pour the hot milk over them gradually, stirring all the time; set over the fire in a farina kettle and stir until well thickened. Let it get cold, mix in the cream, put it into an ice cream churn and when half frozen put in the minced bananas and freeze hard. Mrs. E. McEwen.

FROZEN CUSTARD.

One quart rich milk, yolks of four eggs, half pound granulated sugar, one tablespoon gelatine, two teaspoons vanilla or lemon extract. Boil the milk, then add the sugar and beaten egg; stir briskly and add the gelatine, which must have already been dissolved in a little cold milk. Let the custard cool and add the flavoring extract. Freeze.

FROZEN RICE PUDDING.

Make a rich boiled custard, using seven eggs to one quart milk, and flavoring with vanilla extract. Pour this

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over a quart of cold boiled rice. Mix thoroughly, then place in an ice cream brick mould and pack in ice and salt. Serve with whipped cream sweetened and flavored with orange extract.

GINGER ICE CREAM.

One quart of cream (sweet and thick), one and one-half quarts milk, two cups sugar, beat well together, half pound preserved ginger cut in very small pieces, adding to cream, sugar and milk, mix well and place in churn. If there is much syrup in the ginger less sugar should be used, adding the ginger syrup, which usually covers the ginger in earthen jars in which it is put up.

Canada.

MINT JULEP.

One or two tablesponsful of sugar, with just a little water to dissolve sugar in glass. Fill glass with cracked ice; stick in as many sprigs of fresh, crisp mint as a glass will hold, and then put in whiskey, one tablespoonful.

Ellie McIver.

MARSHMALLOW ICE CREAM.

One quart cream, one quart milk, beat together well; add one pound of marshmallows which have been dissolved in half pint of milk and flavor with vanilla and lemon, and freeze.

PINEAPPLE SHERBET.

One large pineapple, grated, juice of six lemons, one quart of granulated sugar, one quart of water. Boil water and sugar together for ten or fifteen minutes, pour over pineapple and lemon juice while boiling hot; add three pints of cold water. When this begins to freeze add whites of two eggs well beaten, with two tablespoons of sugar, added after they are beaten light. This will make nearly one gallon of sherbet. Miss A. B. Baker.

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WESSON OIL SAVES DIGESTION
Try it

ANGEL PARFAIT.

One of our new sweets bears this etheral name, and has a delicacy of texture quite different from creams frozen with the dasher.

If a vanilla flavor is used, the dish is doubly delightful served with preserved fruit, or fresh berries in season, but the ice is delicious when flavored with pistachio and garnished with chopped green nuts at the serving time.

Boil one cup of Karo Corn Syrup with a quarter cup of water until it threads, then pour it over the whites of five eggs, beaten to a froth, but not stiff.

Stir this occasionally while cooling, then mix lightly with one quart of cream beaten quite stiffly. Flavor and color a delicate tint if desired, then pack into an ice cream mold or pail, filling quite full. Bind the edge of the lid with a strip of buttered cloth and pack in ice and salt for four hours or longer.

Turn out on a chilled platter, cut into slices and serve on lace paper doilies with a white rose at the side of each plate.

PARSON'S PUNCH.

Boil together two pounds of sugar and a pint of water until you have a syrup that will spin a thread. Take it from the fire, add juices of six lemons and six oranges one pint of Welch's grape juice, one pineapple grated, and half a pound candied cherries. Draw one pint strong tea and add to the above. When ready to serve turn out into punch bowl on large block of ice. C. W. Baker.

SIMPLE ICE CREAM.

One quart rich milk, one pint thick cream, two eggs, two cups granulated sugar, one tablespoon gelatine, one and one-half tablespoons vanilla extract. Beat the eggs and mix them with the milk, add the cream, and finally the sugar and gelatine, the latter having been dissolved

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in a little hot water. Just before freezing add vanilla extract or any other flavoring that may be preferred.

A RICHER ICE CREAM.

One quart rich milk, one quart thick cream, five eggs, two and one-half cups granulated sugar, two tablespoons flavoring extract to taste. Scald the milk and cream together, beat the eggs and stir them in while the milk is still hot, add the sugar and after removing the mixture from the fire add flavoring. Cool and freeze.

EGGLESS ICE CREAM.

Half cup of flour to two quarts of new milk. Put three pints on to boil in a double boiler; mix the flour with the other pint till smooth, then stir into the boiling milk and let it boil ten or fifteen minutes and just before taking from the fire stir in one and one-half pounds of sugar. Care must be taken to stir all the time until dissolved. Take from the stove and strain at once through cloth. Add one quart of cream, flavor with any preferred flavor and freeze. Mrs. R. P. Williams.

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SNOWDRIFT HOGLESS LARD
PURE, CLEAN AND WHOLESOME

CONFECTIONERY

KARO PEPPERMINT CANDY.

Two cups of brown sugar, one cup of Karo Syrup, one-quarter cup of butter. Boil together and just before taking from the fire add twelve drops of oil of peppermint. Pour into greased pans and mark into squares as the candy cools.

THE NEW SWEET "DIVINITY."

It takes two saucepans to make the candy—one for three cupsful of granulated sugar, a cupful of syrup (Karo), and two-thirds of a cupful of water; the other for a cupful of granulated sugar and half a cupful of water. The contents of both pans are allowed to cook until the syrup in the second will spin a thread when poured from the spoon, and the syrup in the first will make a soft ball between the fingers when dropped in very cold water.

When both are ready the syrup in the first pan is turned slowly over the stiffly beaten whites of three eggs, a continual beating going on during the process. Then the second syrup is gradually beaten in and a cupful of nut meats added. The frothy mass is turned into a buttered tin, and when cool enough is marked in small blocks. Do no set the second saucepan of ingredients to cook until after the first has cooked about twenty minutes.

BUTTER SCOTCH.

Two cups sugar, two tablespoons water, piece butter size of an egg. Boil without stirring until it hardens on a spoon. Pour out on buttered plates to cool.

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CHOCOLATE FUDGE.

One cup milk, two cups sugar, one-quarter cake Baker's chocolate, butter size of an egg. Place all the ingredients in porringer and boil slowly until when tried in cold water it becomes hard; take from the fire and stir in teaspoonful of vanilla hard, and quickly pour on buttered platter and cut with sharp knife into squares. When cold this will leave the platter. Miss Barnard Baker.

CHOCOLATE CARAMELS.

Two cups molasses, one cup brown sugar, one cup cream (or milk), half pound chocolate, small lump of butter. Beat all together, boil until it thickens in water. Turn on to large, flat platter, well buttered. When nearly cold cut into small squares. Miss Charlotte Baker.

CREOLE KISSES.

Whites six eggs, one pound powdered sugar, one level teaspoonful cream of tartar, two teaspoonsful vanilla, quarter pound shelled pecans, broken in quarters or eighths. Stir (not beat) sugar, eggs and cream of tartar together, continuing to stir until stiff enough to stand alone, then lightly stir in the nuts and drop a teaspoonful on buttered tins and bake in moderate oven until kisses are tinted light brown. Miss Hattie Oliver.

GEORGIA TAFFY.

Bring two cups Georgia syrup to a boil, add one tablespoonful butter, continue to boil; when tested in cold water candy is brittle. Just before taking from fire stir in pinch of soda. Pull as any molasses candy.

Miss Hattie Oliver.

NUT FUDGE.

Three cups of caramel sugar, one small cup of cream or milk, one tablespoonful of butter; cook the cream and

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sugar together, stirring all the time; when almost done add the butter. When the sugar has reached the caramel state remove from the fire and beat until it starts to thicken, then add one scant cup of chopped nuts. Pour into buttered dishes and cut into squares. E. F. S.

CRYSTALLIZED FRUIT.

Pick out the finest of any kind of fruit, leave on their stalks, beat the whites of three eggs to a stiff froth, lay the fruit in the beaten egg with the stalks upward, drain them and beat the part that drips off again; select them out, one by one, and dip them into a cup of finely powdered sugar; cover a pan with a sheet of fine paper, place the fruit inside of it, and put in an oven that is cooling; when the icing on the fruit becomes firm, pile them on a dish and set in a cool place. For this purpose oranges or lemons should be carefully pared, and all the white inner skin removed that is possible, to prevent bitterness; then cut either in thin horizontal slices if lemons, or in quarters if oranges. For cherries, strawberries, currants, etc., choose the largest and finest, leaving stems out. Peaches should be pared and cut in halves and sweet, juicy pears may be treated in the same way, or look nicely when pared, leaving on the stems and iced. Pineapples should be cut in thin slices and these again divided into quarters.

ICE CREAM CANDY.

Three cups sugar, crushed or cut loaf, a little less than half cup vinegar, one and one-half cups cold water, piece of butter size of walnut, flavor with vanilla extract. Boil until it hardens, then pull until white.

Miss Charlotte Baker.

PEANUT PASTE.

One cup granulated sugar, two cups ground peanuts salted to taste. Melt sugar in a frying pan (no water);

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the minute sugar turns to syrup stir in peanuts; pour contents on a rolling board and roll quickly and as thin as possible. Cut in blocks. Miss Hattie Oliver.

SEA FOAM CANDY.

Two cups of yellow or extra C sugar, one-half cup of water. Cook until it strings, then beat into the well beaten white of one egg; add a teacup of chopped nuts and when it gets real thick drop from a spoon on buttered tins. Fine. F. W. Hazlehurst.

"TAFFY."

Three cups sugar, two cups vinegar, half cup water. Boil slowly till it "ropes." Add heaping teaspoon of butter and flavor to taste. Pull quickly with tips of fingers, not touching more than necessary.

Kate G. Laffite.

YELLOW JACK.

Boil one quart of Karo Syrup for thirty minutes, add one-half teasponful of bicarbonate of soda and continue boiling until very brittle when tested in cold water, then add a tablespoon of lemon juice. Cool in greased shallow pans, pull till a light yellow, then twist or braid and cut into short pieces. Watch and stir the candy carefully during the last of the cooking, as it is liable to burn.

PEANUT CANDY.

Make the recipe for "Yellow Jack," and when finished stir into it as many chopped peanut kernels as you can, pour into greased shallow pans, and press flat with a lemon which you have cut in halves If preferred the peanuts may be left whole.

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Use 1-3 less Snowdrift than any other brand of cooking fat and get better results.

CAHAFING DISH RECIPES

CREAMED BRAINS.

Put a lump of butter in chafing dish; when melted put in one set of calf's brains, after having been cleaned and set on ice for several hours. Let them cook until tender, then stir in a cupful of cream. Mash brains with a fork. When cream is boiling stir in one-fourth cupful of milk, with one tablespoonful of flour, rubbed smooth; salt and pepper to taste, and a little lemon juice. Spread on hot toast and serve at once. Sweetbreads may be prepared in a similar way. Mrs. O. L. S.

CREAMED CHICKEN AND MUSHROOMS.

Make a thick cream dressing and add two cupsful of chicken, chopped mushrooms. Season highly with salt and cayenne pepper or tabasco, and serve hot on toast. Peas may be added if desired. Mrs. W. H. A.

SWEETBREADS AND ASPARAGUS.

Two pairs of sweetbreads that have been parboiled and plunged into ice water; yolks of two hard-boiled eggs, one small spoonful flour, tops of a large bunch of asparagus (boiled) or the same amount of the canned; butter size of an egg, four tablespoonsful cream, salt, white pepper and celery salt to taste. Rub butter, eggs and flour together and put in dish; when heated add cream and three or four spoonsful of the asparagus water. When smooth add sweetbreads cut up and asparagus. Salt and pepper. Stew for six minutes.

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TO MAKE TOAST.

Place an asbestos mat over the lamp, cut all crusts from the bread and toast carefully. Spread with butter and put on a plate which has been previously heated.

OMELET.

Have four eggs beaten only until well mixed, some chopped parsley and four tablesponsful of warm milk in a bowl at your left. Melt one tablespoonful of butter in a chafing dish, and when hot pour in the egg mixture and season. When bottom part sets lift the edge and allow the soft portion to run under. When done, fold and serve.

WELSH RAREBIT.

One pound chopped American cheese, one-half glass of ale or milk, yolk or an egg, one teaspoonful of dry mustard, one teaspoonful of Worcestershire sauce and butter, a dash of red and one or two of black pepper, and perhaps a few drops of Tabasco. If the cheese is fresh, salt to taste. Into a chafing dish put a few small lumps of butter; after it has simmered a bit put in the cheese. Stir constantly and gradually add the ale; when wen blended stir in the above condiments, prepared as follows: To the yolk of the egg add the dry mustard and Worcestershire sauce, red and black pepper and Tabasco. Let it have a little more cooking and pour over toast or salted crackers. C. W. Baker.

SUGGESTIONS.

Hot punch on a cold night is good sweetened with Karo Corn Syrup and of medicinal value if you have a cold, ever have had, or expect to have.

Cold drinks are more readily sweetened with Karo Corn Syrup than with sugar, which dissolves too slowly when in cold liquid.

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Snowdrift is sold in 2 lb., 3 lb., 4 lb., 5 lb., 10 lb., 20 lb. & 50 lb. tins. Insist on getting it in original packages

Pop-corn balls made with Karo Corn Syrup have a distinctive charm.

Canned peas and corn with the addition of a little Karo Corn Syrup have the natural sweetness of fresh vegetables.

Glossy pastry may be produced by brushing over partly baked crust with a little Karo Corn Syrup, reduced with hot water.

Fruit pies, sweetened after baking with Karo Corn Syrup taste and look better than those baked with sugar and the juice lost during baking. The crust must not be pressed together when put in the oven; then the top may be easily lifted to allow for sweetening after it is done.

Chopped fruits, either fresh or dried, nuts, currants, raisins, etc., may be mixed in any desired proportion and made into a smooth paste with a little Karo Corn Syrup, giving a filling for the layer cake that is just as good as it is uncommon.

Chocolate Nuggets are quickly made by crushing the butter-scotch candy into bits, mixing with melted chocolate and dropping by spoonfuls on buttered tins to harden. Easy to make and extra fine.

WINE WHEY FOR THE SICK.

Scald one cup milk, add one cup wine, cook gently till it wheys. Strain through cheese-cloth. F. B.

COOKERY FOR THE SICK.

Always prepare food for the sick in the neatest and most careful manner. In sickness the senses are unusually acute, and far more susceptable to carelessness, negligence and mistakes in the preparation and serving of food than when in health

MINERAL WATER.

Quarter pound of Epsom Salts, quarter pound Glauber Salts, quarter pound Rochelle Salts. Dissolve the

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above in half gallon boiling water (pour water on). When cold strain into half gallon glass bottle, then put in one drachm of pure sulphuric acid.

Directions—Fill tumbler one-quarter full of essence and fill up with water and drink ten minutes before breakfast; also drink extra glass of fresh water at same time. Regulate dose according to circumstances.

Keep bottle in cool place.

This recipe will make as good mineral water as runs out of the ground. Costs about three cents per gallon in diluted form.

CORN MEAL GRUEL.

Mix one tablespoon corn meal, one-half teaspoon salt, and two tablespoons cold water, Add one pint boiling water, simmer slowly one hour. In serving bowl put two tablespoons cream, one lump sugar, strain in gruel, stir for a moment and serve.

Flour and arrowroot gruel is made in the same way, but cooked only ten minutes.

Farina gruel is made with milk and cooked one hour in double boiler.

Boil oatmeal gruel one hour and strain.

BARLEY WATER.

Wash two tablespoons pearl barley, scald with boiling water, boil five minutes, strain. Add two quarts cold water, simmer till reduced to one-half. Strain, add lemon juice to taste. Good in fevers.

BEEF TEA.

Chop very fine one pound lean beef round. Cover with one-half pint cold water. Stand in cold place one hour. Set over hot water, stir till liquid begins to turn color. Strain, add pinch salt. To reheat, set cup in pan of hot water.

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Every good grocer sells
SNOWDRIFT

RESTORATIVE JELLY.

Put in glass jar one-half box granulated gelatine, one tablespoon granulated gum arabic, two cloves, three tablespoons sugar, two tablespoons lemon juice, one cup port wine. Stand in kettle cold water, heat till all is dissolved. Strain into shallow dish. Chill. Cut in one-half inch squares.

BEEF EXTRACT.

Chop fine one pound lean beef round; place in Mason jar with one tablespoon water. Place jar in kettle of cold water and set on stove, gradually heating, and boil for four hours, or until all the juice is extracted and leaves meat shrivelled. Pour this juice off and season with salt to taste.

Chicken may be prepared in the same way by cutting all meat off the bones and using, discarding the bones

Mrs. A. W. Baker.

CORN STARCH GRUEL FOR INDIGESTION.

Mix two level teaspoonsful Kingsford's Corn Starch, one level teaspoonful flour and one-half teaspoonful salt, with cold water to make a thin paste. Stir this paste constantly while pouring over it two cups boiling water, and continue stirring until the preparation boils. Let boil vigorously five minutes, then cover and cook over hot water twenty minutes. Remove from the fire and add one cup of milk, when it is ready for use. In some cases it is well to add to the Corn Starch and flour from one-quarter to one-half a teaspoonful of bicarbonate of soda.

BAKED APPLES.

Get nice fruit, a little tart and juicy, but not sour; clean them nicely, and bake in a moderate oven—regulated so as to have them done in about an hour; when the skin cracks and the pulp breaks through in every direc-

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tion, they are done and ready to take out. Serve with white sugar sprinkled over them.

SOFT TOAST.

Toast well, but not too brown, two thin slices of stale bread; put them on a warm plate, sprinkle with a pinch of salt, and pour upon them some boiling water; quickly cover with another dish of the same size, and drain off the water. Put a small bit of butter on the toast and serve at once while hot.

IRISH MOSS BLANC MANGE.

A small handful of moss (to be purchased at any drug store), wash it very carefully, and put it in one quart of milk on the fire. Let the milk simmer for about twenty minutes, or until the moss begins to dissolve. Then remove from the fire and strain through a fine sieve. Add two tablespoonsful of sugar and half a teaspoonful of vanilla flavoring. Put away to harden in cups or molds, and serve with sugar and cream. A delicate dish for an invalid.

EGG TOAST.

Brown a slice of bread nicely over the coals, dip it in hot water slightly salted, butter it, and lay on the top an egg that has been broken into boiling water and cooked until the white has hardened; season the egg with a bit of butter and a crumb of salt.

The best way to cook eggs for an invalid is to drop them, or else pour boiling water over the egg in the shell and let it stand for a few minutes on the back of the stove.

OYSTER TOAST.

Make a nice slice of dry toast, butter it and lay it on a hot dish. Put six oysters, half a teacupful of their

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Snowdrift is cheaper than any other brand of cooking fat as it requires 1-3 less.

own liquor and half a cupful of milk into a tin cup or basin and boil one minute. Season with a little butter, pepper and salt, then pour over the toast and serve.

MULLED JELLY.

Take one tablespoonful of currant or grape jelly, beat with it the white of one egg and a teaspoonful of sugar; pour on it a teacupful of boiling water, and break in a slice of dry toast or two crackers.

ENGLISH GINGER BEER.

One cake of Fleischmann's yeast, one gallon boiling water, one pound granulated sugar, one-half ounce Jamaica ginger root, one lemon, one ounce cream-of-tartar, one slice toasted bread. Put into large pan or crock the sugar, lemon (sliced), cream-of-tartar and Jamaica ginger root (crushed), and pour in the boiling water. When cool, spread the yeast, moistened with warm water, on the toasted bread and allow it to float on top of liquid. Cover with a cloth and let stand undisturbed for twenty-four hours. Then strain and bottle and set aside to cool. Fill bottles to within two inches of top and tie corks securely or use patent stoppers. Will be ready for use in two days.

This makes a delicious summer drink. The ginger counteracts the ill effect which a sensitive stomach might otherwise experience from a cold drink in extremely warm weather. If kept cool and well corked, this will keep for weeks.

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MISCELLANEOUS

TO WASH FLANNELS, SO AS TO PREVENT SHRINKING.

Wool when examined under the microscope is seen to consist of small fibers covered with little scales, which will hook into each other when the fibers are rubbed together when wet. This principle is employed in making felt.

In washing flannels it is necessary to handle goods in such a way that the fibers of wool will not be rubbed together.

The following directions will prevent shrinking:

First. Select a soap free from rosin. Snowdrift soap is ideal for this purpose.

Make strong soapsuds and add some ammonia or borax.

Immerse the flannels and wash by moving up and down in the water. Do not rub them and never let them come in contact with a wash-board.

Bad spots should be touched carefully with a very wet piece of soap in such a way as to avoid rubbing. Rinse the flannels thoroughly in several portions of hot clean waters until all the soap is removed. Pass through a clothes wringer and dry quickly in a hot sun.

Never wring by twisting, although it is permissible to press the water out as much as possible by hand before hanging up to dry, if a wringer is not available.

Knit goods should be washed in the same way, and are best dried by laying flat on a clean surface or else stretching on a suitable frame in such a way as to preserve their shape when dry. This is a point which requires much care.

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Try a can of Wesson Cooking Oil and be convinced of its superiority for frying

DIRECTIONS FOR CLEANING SILVER, GLASS, CHINA, ETC.

To Wash Silver, Glassware and Dishes.

Have two large pans of hot water. Dissolve two large tablespoonfuls of Snowdrift Washing Powder in one pan. Wash the glass first and then rinse with clean water. Do not allow to drain, but wipe immediately. Next wash the silver in the same way and finally the china.

China, glassware and silver should not be allowed to drain any length of time, otherwise the surface will always appear dull, owing to the drying thereon of the natural impurities of the water.

ASTHMA, REMEDY FOR.

The following mixture is recommended as a relief for the asthmetic: Two ounces of the best honey and one ounce of castor-oil, mixed. A teaspoonful to be taken night and morning.

BEEFSTEAK, TO IMPROVE.

A tablespoonful of strong coffee put into the gravy of melted butter, pepper and salt, to be poured over beefsteak, imparts a delicious flavor to it.

BLACK LACE, TO CLEAN.

Ladies who have rolls of old lace put by may want to make it fresh again by a simple process. Make some green tea, and, while it is boiling hot, hold the lace over it so that it is completely steamed, pulling it well out with the hand during the process, and at once iron it between paper.

BLEEDING, TO STOP.

Powdered rosin is the best thing to stop bleeding from cuts. After the powder is sprinkled on, wrap the

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DRUGS Knight Drug Co. W. T. KNIGHT, Pres. DRUGS
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wound with a soft cotton cloth. As soon as the wound begins to feel feverish, keep the cloth wet with cold water.

BUNIONS, CURE FOR.

Let fall a stream of very warm water from a tea-kettle, at the highest elevation from which the patient can bear the water to fall directly on the apex of the swelling; continue this once a day for a short time and a cure will be effected—providing you desist from wearing short shoes. The greater the elevation of the kettle the more effectual the remedy.

BURNS, REMEDY FOR.

For burns, sweet oil and cotton are the standard remedies. If they are not at hand, sprinkle the burned part with flour and wrap loosely with a soft cloth. Don't remove the dressing until the inflammation subsides, as it will break the new skin that is forming.

CARPETS, TO CLEAN.

Carpets may be cleaned without taking up by sprinkling them over with moist tea leaves and sweeping well. Then sprinkle Fuller's earth very thickly over the grease spots, cover them with a sheet of brown paper and iron with a warm smoothing iron until the spots disappear.

CABBAGE, UNPLEASANT ODOR FROM.

The reason why cabbage emits such a disagreeable smell when boiling, is because the process dissolves the essential oil. The water should be changed when the cabbage is half boiled, and it will thus acquire a greater sweetness.

CHILLS AND FEVER, CURE FOR.

One-half ounce spitits of nitre, one-half ounce tinct-

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Get a 2 lb. can of Wesson Cooking Oil for 25c.
from your grocer. It's well worth the price

ure pepper, thirty-five grains quinine, one pint of brandy. Take a wineglassful three times a day, one-half hour before meals. If for a chill, give only half the quantity

CORNS, CURE FOR.

To cure corns, take a lemon, cut a piece of it off, then nick it so as to let in the toe with the corn. Tie this on at night so that it cannot move, and you will find the next morning that, with a blunt knife, the corn will come away to a great extent. Two or three applications will effect a thorough cure.

DIAMONDS, TO CLEAN.

To clean diamonds nicely, wash in soap-suds, rinse in alcohol and dry in sawdust; then brush with a soft brush and polish with tissue paper.

FLIES, TO GET RID OF.

The following is better than fly paper: Take half a teaspoonful of black pepper in powder, one teaspoonful of brown sugar and one teaspoonful of cream; mix them well together and place them in a room, on a plate, where the flies are troublesome, and they will soon disappear.

FLEAS, TO EXTERMINATE.

Take half a pound of Persian insect powder, half pound powdered borax, one ounce oil cedar, quarter ounce oil of pennyroyal properly put up by a druggist; close the room tightly, sprinkle this powder on carpet, furniture and beds, and keep closed over day or night; then open all windows and air thoroughly, and in twenty-four hours there will be no fleas, flies or mosquitoes left; the rooms can be swept and dusted. This applies nearly as well to roaches and water-bugs.

FRUIT STAINS, TO REMOVE.

In the season of fruits, the napkins used at the table,

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and often the handkerchiefs and other articles will become stained. Those who have access to a good drug store can procure a bottle of Javelle water. If the stains are wet with this before the articles are put into the wash, they will be completely removed. Those who cannot get Javelle water can make a solution of chloride of lime. Four ounces of the chloride of lime is to be put into a quart of water in a bottle, and after a thorough shaking allow the dregs to settle. The clear liquid will remove the stains as readily as Javelle water, but, in using this, one precaution must be observed. Be careful to thoroughly rinse the article to which this solution has been applied, in clear water, before bringing it in contact with soap. When Javelle water is used, this precaution is not necessary; but with the chloride of lime liquid it is, or the articles will be harsh and stiff.

FLOORS, CLEANING WOODEN.

The dirtiest of floors may be rendered beautifully clean by the following process: First scrub with sand, then rub with a lye of caustic soda using a stiff brush, and rinse off with warm water. Just before the floor is dry, moisten with diluted hydrochloric acid, and then with a thin paste of bleaching powder (hypochlorite of lime). Let this remain over night, and wash in the morning.

FLOUR, CARE OF.

Flour is like butter; it absorbs smells readily. It should not be kept in a place where there are onions, fish, vegetables decaying, or other odorous substances, nor in a damp room or cellar. Keep it in a cool, dry, airy room, where not exposed to a freezing temperature, nor to one above 70 degrees, and always sift before using.

FLOWERS, CUT, TO PRESERVE.

A bouquet of freshly cut flowers may be preserved

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Thou shalt not use any other cooking fat but
SNOWDRIFT

alive for a long time by placing them in a glass or vase with fresh water in which a little charcoal has been steeped, or a small piece of camphor dissolved. The vase should be set upon a plate or dish, and covered with a bell glass, around the edges of which, when it comes in contact with the plate, a little water should be poured to exclude the air.

FLOWERS, WITHERED, TO REVIVE.

Plunge the stems into boiling water, and by the time the water is cold, the flowers will revive. The ends of the stalks should then be cut off, and the flowers should be put to stand in cold water, and they will keep fresh for several days.

GLASS, TO CLEAN.

For cleaning glass a newspaper is one of the best articles to use. The chemical operation of some of the ingredients of printing ink gives a beautiful polish. Slightly moisten a piece of paper, roll it up and rub the glass; then take a dry soft piece and repeat the process. No lint will remain, as is the case when cloth is used.

GLASS, TO FROST.

The frosty appearance of glass, which we often see where it is desired to keep out the sun, or "man's observing eye," is done by using a paint composed as follows: Sugar of lead, well ground in oil, applied as other paint, then pounded, while fresh, with a wad of batting held between the thumb and finger; after which it is allowed to partially dry; then, with a straight-edge laid upon the sash, you run along by the side of it a stick sharpened to the width of line you wish to appear in the diamonds, figures or squares, into which you choose to lay it off.

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GLASS, TO MEND.

For mending valuable glass objects which would be disfigured by common cement, chrome cement may be used. This is a mixture of five parts gelatine to one of a solution of acid chromate of lime. The broken edges are covered with this, pressed together and exposed to sunlight, the effect of the latter being to render the compound insoluble even in boiling water.

GLASS, TO REMOVE PUTTY FROM.

Dip a small brush in nitric or muriatic acid, and with it paint over the dry putty that adheres to the broken glasses and frames of the windows. After an hour's interval the putty will have become so soft as to be easily removed.

FRECKLES, CURE FOR.

Wash in fresh buttermilk every morning, and rinse the face in tepid water; then use a soft towel. Freckles may also be removed by applying to the face a solution of nitre and water. Another good wash for freckles is made by dissolving three grains of borax in five drachms each of rose water and orange flower water. There are many remedies for freckles, but there is none that will banish them entirely.

FRENCH POLISH.

Many will be glad to know how the fine original polish of furniture may be restored, especially in the case of such articles as pianos, fancy tables, cabinets, lacquered ware, etc., which have become tarnished by use. Make a polish by putting half an ounce of shellac, the same quantity of gumlac and a quarter of an ounce of gum sandarac into a pint of spirits of wine. Put them all together in a stone bottle near the fire, shaking it very often. As soon as the gums are dissolved it is ready for use. Now make a roller of woolen rags—soft old broadcloth

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Did you ever use Snowdrift for cake baking? It's simply perfect.

will do nicely—put a little of the polish on it, and also a few drops of linseed oil. Rub the surface to be polished with this, going round and round, over a small space at a time, until it begins to be quite smooth. Then finish by a second rubbing with spirits of wine and more of the polish, and your furniture will have a brilliant luster, equal to new.

FURNITURE POLISH.

Take beeswax and turpentine in the proportion of two ounces of the former to half a pint of the latter. Put the turpentine in a tin basin and cut the beeswax in small pieces and put in, then put in the oven when not very hot, so it (the wax) will gradually melt; stir it constantly. Apply to the furniture with a piece of woolen rag (a piece of broadcloth is best for the purpose), and have another piece to rub with. Don't be afraid to use plenty of "elbow grease."

FURS, TO CLEAN.

For dark furs: Warm a quantity of new bran in a pan, taking care that it does not burn, to prevent which it must be briskly stirred. When well warmed, rub it thoroughly into the fur with the hand. Repeat this two or three times, then shake the fur and give it another sharp brushing until free from dust. For white furs: Lay them on a table and rub well with bran made moist with warm water; rub until quite dry and afterward with dry bran. The wet bran should be put on with flannel.

FURS, TO KEEP IN SUMMER.

Furs or woolens may be kept safely from moths during the summer by brushing thoroughly, so as to eradicate all the moth eggs; then wrap them up in newspaper so that every part is covered entirely. This is unfailing if the clothes or furs be well brushed beforehand. Some

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think gum camphor put with them is desirable, but I have used only the newspaper, and never had any trouble unless the moths were there when wrapped up in it.

GLOVES, TO CLEAN.

The following is recommended as the best mode of cleaning gloves: Mix one-fourth ounce carbonate of ammonia, one-fourth ounce sulphuric ether, one quart distilled benzine. Pour out a small quantity in a saucer, put on the gloves and wash as if washing the hands, changing the solution until the gloves are clean; take off, squeeze them, replace on hands, and with a clean cloth rub fingers, etc., until they are dry and perfectly fitted.

GERANIUMS, TO KEEP THROUGH THE WINTER.

Those who have no place in their greenhouses for geraniums, etc., will do well to put them in a window with a south aspect, carefully covering the pots with a little straw or moss, in order to prevent the frost from hurting the roots. Or take them from the pots and hang them up by the roots in a dark place, where the frost cannot touch them; if planted again in the spring they will shoot and flourish remarkably well.

GILT FRAMES, TO CLEANSE.

Take sufficient flour of sulphur to give a golden tinge to one and a half pints of water; boil in this water four or five onions, strain, and when cold wash with soft brush any part that requires restoring; when dry it will come out as good as new.

CEMENT FOR GLASS, CROCKERY, ETC.

Four pounds of white glue, one and a half pounds of dry white lead, half a pound of isinglass, one gallon of soft water, one quart of alcohol, one-half pint of white varnish. Dissolve the glue and isinglass in the water by

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gentle heat if preferred, stir in the lead, put the alcohol in the varnish, and mix the whole together.

GLASS, HOW TO CUT.

It is not generally known that glass may be cut, under water, with a strong pair of scissors. If a round or oval be required, take a piece of common window glass, draw the shape upon it in a black line; sink it with your left hand under water as deep as you can without interferring with the view of the line, and with your right use the scissors to cut away what is not required.

GREASE FROM SILK, PASTE TO REMOVE.

Rub together fine French chalk and lavender to the consistency of a thin paste and apply thoroughly to the spots with the fingers; place a sheet of brown or blotting paper above and below the silk, and smooth it with a moderately-heated iron. The French chalk may then be removed by brushing.

GREASE SPOTS ON CLOTHES.

Grease or paint spots on clothes are easily removed by oil of turpentine, or a hot iron pressed on the place over coarse brown paper, after scraping all that can be got off with a blunt knife. Stains may be removed from light-colored clothes, such as drabs, buffs, or whites, with Fuller's earth; but this is apt to take the color out of dark clothes. It should be dissolved in a little boiling water, put on the spot when hot, held to the fire to dry, and then brushed out. Pitch is removed, first, by rubbing the place over with grease or oil, and then taking out the oil by the application of spirits of turpentine.

GREASE FROM CARPETS, TO REMOVE.

The following mixture is recommended for taking grease out of carpets: Aqua ammonia, two ounces; soft water, one quart; saltpeter, one teaspoonful; shaving soap

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one ounce, finely scraped. Mix well, shake and let stand a few hours or days, before using, to dissolve the soap. When used pour on enough to cover any grease or oil that has been spilled, sponging and rubbing well and applying again if necessary; then wash off with clear cold water.

GREASE, TO REMOVE.

Aqua ammonia, two ounces; soft water, one quart; saltpeter, one teaspoonful; shaving soap in shavings, one ounce. Mix together; dissolve the soap well, and any grease or dirt that cannot be removed with this preparation nothing else need be tried for it.

GREASE FROM PAPER, TO REMOVE.

Gently warm the part containing the grease, and apply blotting-paper so as to extract as much as possible. Boil some clear essential oil of turpentine and apply it to the warm paper with a soft, clean brush. A little rectified spirits of wine should be put on afterward.

GREASE OUT OF VELVET, TO EXTRACT.

Get some turpentine from the oil shop and pour it over the place that is greasy; rub it till quite dry with a piece of clean flannel. If the grease is not removed, repeat the application, and when done brush the place well, and hang the garment up in the open air to take away the smell.

GREEN PEAS FOR WINTER USE, TO PRESERVE.

Gather the peas when plentiful, shell them; then wash and scald them in hot water. When thoroughly drained, put them in bottles, and fill up each bottle with a strong brine; at the top of the bottle pour a thin layer of salad oil. Cork and seal the bottles, which must be quite full and kept upright.

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HAIR BRUSHES AND COMBS, TO CLEAN.

Dissolve a piece of soda in some hot water, allowing a piece the size of a walnut to a quart of water. Put the water into a basin, and after combing out the hair from the brushes, dip them, bristles downward, into the water and out again, keeping the backs and handles as free from the water as possible. Repeat this until the bristles look clean, then rinse the brushes in a little cold water; shake them well, and wipe the handles and backs with a towel, but not the bristles, and set the brushes to dry in the sun or near the fire, but take care not to put them too close to it. Wiping the bristles of a brush makes them soft, as does soap.

MEASURES AND WEIGHTS.

Four teaspoonsful equal one tablespoonful, liquid.

Four tablespoonsful equal one wine-glass, or half a gill.

Two wine-glasses equal one gill or half a cup.

Two gills equal one coffeecupful, or sixteen tablespoonsful.

Two coffee-cupsful equal one pint.

Two pints equal one quart.

Four quarts equal one gallon.

Two tablespoonsful equal one ounce, liquid.

One tablespoonful of salt equals one ounce.

Sixteen ounces equal one pound, or a pint of liquid.

Four coffee-cupsful of sifted flour equal one pound.

One quart of unsifted flour equals one pound.

Eight or ten ordinary sized eggs equal one pound.

One pint of sugar equals one pound. (White granulated.)

Two coffee-cupsful of powdered sugar equal one pound.

One coffeecupful of cold butter, pressed down, is one-half pound.

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One tablespoonful of soft butter, well rounded, equals one ounce.

An ordinary tumblerful equals one cupful, or half a pint.

About twenty-five drops of any thin liquid will fill a common sized teaspoon.

One pint of finely chopped meat, packed solidly, equals one pound.

A set of tin measures (with small spouts or lips), from a gallon down to half a gill, will be found very convenient in every kitchen, though common pitchers, bowls, glasses, etc., may be substituted.

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